

Quinoa Salad

1 cup quinoa, rinsed
2 cups chicken stock
3 scallions, whites and greens, sliced
½ cup fresh parsley, chopped
½ cup fresh mint, chopped
½ cup slivered almonds
¾ cup pomegranate seeds
Juice and zest of one orange
3T. olive oil
Salt and pepper to taste

In a large sauce pan, combine quinoa and chicken stock. Bring to a boil and then turn down to simmer. Simmer covered for 12 minutes. Remove from heat.

Combine all other ingredients. Serve at room temperature or chilled. Enjoy!