



Quinoa with Olives, Basil and Sun-dried Tomatoes

6 servings

- 1/2 cups **AMBROSIA** Quinoa
- cups chicken stock
- 1/3 cup **AMBROSIA** oil-packed sun-dried tomatoes, chopped and drained
- 1/4 cup **AMBROSIA** Extra Virgin Olive Oil
- 1/4 cup **AMBROSIA** Balsamic Vinegar
- 1/4 cup **AMBROSIA** Kalamata Olives, chopped
- 1/2 cup pine nuts, toasted
- 1/2 cup Fresh Basil, chopped
- 1/2 cup Grated Parmesan cheese
- 2 Garlic cloves minced

Preparation

Cook quinoa in a pot of boiling chicken stock as directed on package. Drain well and place in large bowl.

Add sun-dried tomatoes, oil, vinegar and olives and mix well. Allow to cool completely.

Mix pine nuts, chopped basil, Parmesan and garlic into quinoa mixture.

Season with salt and pepper and serve.

