Eat Smart • Move More

Spinach and Quinoa Pilaf

Prep Time: 10 minutes **Total Time:** 30 minutes







Ingredients

2 teaspoons canola oil
1 onion, finely chopped
1 garlic clove, minced
1 cup quinoa
1 ¼ cups water
5 cups baby spinach
1 tablespoon lemon zest, grated
½ teaspoon ground black pepper

_	serving 84.99g
Amount per serving Calories	200
%	Daily Value
Total Fat 5g	69
Saturated Fat 0.5g	3%
<i>Trans</i> Fat 0g	
Cholesterol Omg	0%
Sodium 35mg	29
Total Carbohydrate 32g	129
Dietary Fiber 4g	149
Total Sugars 1g	
Includes g of Added Sugars	
Protein 7g	
Vitamin D 0mcg	0%
Calcium 68mg	6%
Iron 3mg	15%
Potassium 490mg	10%

Unitrition Foots

Directions

- In a saucepan, heat oil over medium heat. Add onion and garlic and cook until soft, about 4 minutes.
- Add quinoa and cook 1 minute. Add water and bring to a boil.
- Reduce heat and simmer, covered, until water is absorbed, about 20 minutes. Stir in spinach and lemon zest. Then season with black pepper.

Quick Tips

- Pair this dish with an egg for a main dish or with chicken or fish as a side dish.
- Rinsing quinoa helps to remove its natural coating, called saponin. Saponin can make quinoa taste bitter or soapy. Rinsing quinoa in a sieve may work best as the seeds may fall through the holes of a colander.

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(Recipe adapted from: http://allrecipes.com.)