

Quinoa Stuffing

Prep Time:

15 min

Cook Time:

25 min

Yield:

4 servings

Ingredients

- 2 cups quinoa, cooked
- 2 cups organic vegetable broth
- 1 cup celery, diced
- 1 cup onion, diced
- 2 tablespoons fresh sage, chopped
- 1 clove garlic, minced
- Salt and Pepper to taste

Directions

1. Preheat your oven to 350 degrees.
2. Saute celery and onion with just enough water to cover a pan. Cook until they begin to become clear, about 5-10 minutes. Turn the heat up to medium and add in the vegetable broth, sage, garlic and season with salt and pepper; simmer for a few minutes.
3. Combine the quinoa with the veggie mixture and stir together well. Place the stuffing mix into a greased oven safe dish. Bake at 350 for 20-25 minutes or until golden brown.
4. Serve while hot.