



Apple Sweet Potato Quinoa

- 1 cup dry quinoa
- 1 cup vegetable stock
- 1 cup water
- ½ teaspoon cinnamon
- Pinch of salt
- 1 Fuji apple, diced
- 1 sweet potato diced
- ½ teaspoon cinnamon
- 1 teaspoon dried basil
- Salt and pepper to taste
- 2 celery stalks, diced
- ¼ cup chopped walnuts
- 2-3 fresh basil leaves for garnish

In a medium pot, combine the quinoa, vegetable stock, water, ½ teaspoon cinnamon, and pinch of salt. Bring the liquid to a boil, then cover and reduce the heat to a simmer. Allow the quinoa to simmer for 12-15 minutes, or until all the liquid is absorbed.

Meanwhile, preheat the oven to 350 degrees. On a large baking sheet, combine the apples, sweet potato, dried basil, cinnamon, and salt and pepper. Place in the oven and allow to bake in the oven while the quinoa is cooking, or until the sweet potatoes are soft.

Place the basil leaves on top of each other and roll lengthwise really tight. Using a sharp knife, cut the rolled up basil leaves so they make thin ribbons. Set aside.

In a large bowl, combine the quinoa, apple, sweet potato, celery, and walnuts. Put the mixture on a serving platter and top with basil for garnish.

(Makes 8- ½ cup servings)