

Pizza quinoa (5-6 servings)

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You will need:

- 1 1/2 cups dry quinoa
- 3 cups water or broth
- 2 cups spaghetti, marinara, or pizza sauce
- 1/2 cup shredded or crumbled cheese (I used crumbled goat cheese)
- your favorite pizza toppings (We used chopped cherry tomatoes and bell pepper, sautéed mushrooms and asparagus, and jarred grilled artichokes)
- 1/4 cup grated parmesan
- Italian herb blend

Steps:

1. Once the quinoa has been rinsed and rubbed to remove its bitter coating, add it to a medium stockpot, along with the water or broth. Bring the quinoa to a boil, reduce to low, and simmer with the lid on for 15-20 minutes, or until the water has been absorbed.
2. Fold in the sauce and cheese. If you used water to cook the quinoa, you might need to add a little salt to give it some flavor, but keep in mind that your toppings might be salty, so don't overload it. Spoon the quinoa into bowls.
3. Load up each bowl with your toppings of choice. Sprinkle with parmesan and Italian herbs and serve.