**Quinoa Pilaf**

This recipe for pilaf can be substituted for almost any grain. While quinoa is an expensive grain, it has a high protein content, making it a great vegetarian option. It can be mixed with other grains.

**Serves 50 adults**

**Ingredients**

- 9 cups (10 lb.) quinoa
- 18 cups water
- 1 tablespoon salt
- 1 teaspoon black pepper
- 1 tablespoon basil, or another other fresh herbs (optional), chopped
- 1 carrot, shredded
- 8 cups greens of your choice: collards, spinach, kale, bok choy, chicory, etc. (or combination), chopped
- 2 tablespoons oil
- 2 cloves garlic, minced
- 2 scallions, sliced thinly

**Directions**

1. Heat oil in a medium size pot. Add garlic and scallions. Cook for 1 minute and add chopped greens and shredded carrot. Add salt and black pepper. Sauté for 3 minutes.
2. Add water and bring to a boil. Add quinoa and stir and cover. Reduce to a simmer and cook for 15 minutes or until water is absorbed and quinoa is tender.
3. Toss chopped basil into the warm quinoa.