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FESTIVE QUINOA CUPS

Makes about 20

75g quinoa
200ml vegetable stock
2 tbsp mint, chopped
2 tbsp coriander, chopped
lemon juice
olive oil
a handful of pomegranate seeds
salt and pepper
20 crispy cups*

Start by cooking the quinoa with the vegetable stock. Cover and bring to the boil. Cook for 12-15 minutes until all the liquid has been absorbed. Leave to cool.

Once the quinoa is completely cool, stir through the chopped mint and coriander and drizzle with lemon juice and olive oil. Season with salt and pepper and stir through the pomegranate seeds.

Distribute the quinoa mix between 20 crispy cups and serve within the next hour in order to prevent the cups from going soggy.

TIP: You can add chopped pistachios or crumbled feta to the quinoa filling to make them even tastier.

* I found these ones in the food shop at IKEA.