



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Quinoa Tabouli

Also, here is a different kind of tabouli recipe from Jackie Damboragian that is a nice change from the traditional cracked wheat, delicious with lots of fresh mint.

1 cup uncooked quinoa, rinsed and drained. (*do not skip this step; quinoa has a bitter coating on it that needs to be rinsed off*)

½ cup chopped scallions

1 cup chopped parsley

¼ cup chopped fresh mint

½ cup quartered grape tomatoes

sea salt and fresh ground pepper to taste

¼ cup extra virgin olive oil

¼ cup fresh lemon juice

1 teaspoon minced garlic

Directions

After rinsing the quinoa, cook it as per package (usually a 2:1 ratio of liquid to grain).

Add scallions, parsley, mint, and tomatoes to the quinoa. Mix. Add salt and pepper to taste.

Whisk olive oil, lemon juice, and garlic together until blended. Add it to quinoa and veggies and mix until thoroughly combined.

For more “Mucho Easy” recipes, visit www.mapleleather.com/recipes