

Quinoa salad

- 1 cup quinoa (rinsed thoroughly)
- 2 cups water
- 1 can chick peas (rinsed and drained)
- ½ cup almonds
- 1/2 medium cucumber
- ¼ cup red onion
- ½ lb baby spinach leaves
- ½ bunch fresh cilantro

Bring water to a boil in a medium saucepan. Add quinoa and lower heat to medium low. Cover and cook 15 minutes (or until water is absorbed). Meanwhile, chop cucumber, onion, and cilantro. Roast almonds under the broiler for 3 minutes, careful not to burn them. Once roasted, allow almonds to cool, before coarsely chopping them.

In a large bowl, toss spinach, quinoa, chick peas, onion, cucumber, and almonds.

Serve with fresh dressing:

- 2 tbsp lemon juice
- ¼ cup olive oil
- ¼ cup apple cider vinegar
- ½ tsp sea salt
- 2 cloves garlic
- ¼ tsp ground cumin
- ¼ tsp turmeric
- ¼ tsp cinnamon
- ¼ tsp ground ginger

Add all ingredients together and serve over quinoa salad. Enjoy!