

Kañiwa and Quinoa Salad

Ingredients

- 1 cup quinoa
- 1 cup kañiwa
- 1 lb. almonds
- 3 cups cherry tomatoes, halved
- 2 cups mushrooms, chopped
- 1 cup parsley, minced
- 4-5 cloves garlic, minced
- 2 cups feta cheese, crumbled
- olive oil
- sea salt
- paprika
- black pepper

Directions:

Cook quinoa and kañiwa together with 4 cups water.
Let cool.

Saute almonds in olive oil for 5 minutes over low heat.
Add garlic and saute for another 2 minutes.
Add salt, paprika, black pepper.

Mix together with quinoa and kañiwa in a big bowl.
Add tomatoes, parsley, mushrooms and feta cheese.

Enjoy!