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## Double-Red Quinoa

*makes 4 side-dish sized servings*

- \* 2 tsp olive oil
- \* 1/2 tsp sea salt (or, to taste)
- \* 1 1/4 cup water
- \* 1 cup red wholegrain quinoa
- \* 2-4 stalks of red chard (leaves and stalks)

1. In a small saucepan, bring olive oil, sea salt, and water to a boil. Stir in quinoa, bring back to boil, and turn down to a simmer. Cover and simmer for 15 minutes.

2. In the meantime, chop the red chard into fairly small pieces. (I slice the large leaves lengthwise several times, then slice them crosswise into 1/4" slices.)

3. After 15 minutes, stir the quinoa. There should be only a bit of water left in the pan. If it is dry, add up to 1/4 cup more of water.

4. Stir in the chopped red chard, and return to a simmer. Simmer for five additional minutes. After five minutes, there should be very little water left in the pan. If it's still quite "wet," turn up the heat and boil until most of the water is evaporated.

5. Serve hot!