Quinoa with Roasted Vegetables and Kale Pesto

YIELD: 6 servings

INGREDIENTS	MEASUREMENTS
Quinoa, rinsed	185 g
Chicken Stock	46 g
Extra Virgin Olive Oil	20 g
SupHerb Farms Fresh Frozen Garlic minced	45 g
Sea Salt	.08 g
Roasted Vegetables:	
Zucchini, cubed	220 g
Squash, cubed	300 g
SupHerb Farms Fresh Frozen Onion Red Roasted ¼"	187 g
SupHerb Farms Fresh Frozen Fennel Chopped ¼"	280 g
SupHerb Farms Fresh Frozen Garlic Minced	45 g
SupHerb Farms Fusions® Kale Pesto	87 g
Extra Virgin Olive Oil	40 g
Smoked Salt	.04 g
Dressing:	
Lemon, juiced and zest	87 g
Extra Virgin Olive Oil	40 g
SupHerb Farms Fusions® Kale Pesto	160 g

PREPARATION

1. Preheat oven to 450˚F, or use grill.
2. In a bowl, combine all cubed vegetables and toss with SupHerb Farms Fusions® Kale Pesto, oil and salt.
3. Place vegetables in a single layer on a lined baking sheet and bake for 30 minutes, turning the vegetables over halfway through (or grill to your liking).
4. In a small saucepan heat oil over low heat and add SupHerb Farms Fresh Frozen Garlic minced. Sauté for 1 minute.
5. Add the rinsed quinoa and chicken stock to saucepan; bring to a boil, cover and reduce heat to simmer.
6. Cook for about 20 minutes; turn off heat and let stand for 5 minutes. Fluff with a fork.
7. In a serving bowl, combine cooked quinoa with roasted vegetables. Add dressing and toss.

TO SERVE

Dish can be served hot, at room temperature or cold.

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300 Diane Drive, P.O. Box 610, Turlock, CA 95381-0610 Tel: (209) 633-3600 / (800) SUPHERB Fax: (209) 633-3644 www.SupHerbFarms.com