

# Spiced Quinoa with Almonds & Feta

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## **Ingredients**

1 tbsp olive oil  
1 tsp ground coriander  
1/2 tsp turmeric  
2 cups quinoa (rinsed)  
1/2 cup sliced almonds (toasted)  
2/3 cup feta cheese (crumbled)  
1 handful parsley (roughly chopped)  
1/2 lemon

## **Directions**

Heat the oil in a large pan. Add the spices, then fry for a min or so until fragrant. Add the quinoa, then fry for a further min until you can hear gentle popping sounds. Stir in 600ml boiling water, then gently simmer for 10-15 mins until the water has evaporated and the quinoa grains have a white 'halo' around them. Allow to cool slightly, then stir through the other ingredients. Serve warm or cold.