

Recipe and Procedure for Passover Quinoa with Currants and Pecans
Yield 4-6 servings

Ingredient	Qty.
Water	2 1/2 cups
Quinoa, rinsed well, drained	1 cup
Dried currants	3 T
Kosher salt	1 t
Extra-virgin olive oil	1/4 cup
Carrots, peeled, medium dice caramelize	2 ea
Zucchini, trimmed, medium	2 ea
Smoked paprika	1 T
Ground cinnamon	1 t
Pecans, toasted	1/2 cup
Italian Flat Leaf Parsley, chopped	1/2 cup

1. In a large saucepan, combine water, quinoa, salt and currants. Bring to a boil, then reduce heat, cover and simmer until water is absorbed, and quinoa is tender, about 20 minutes.
2. Heat a large sauté pan and when hot, add olive oil. Add carrots and cook until caramelized. Add zucchini, season with salt and cook until tender. Season with paprika and cinnamon.
3. Add quinoa mixture to carrots and zucchini and stir to blend. Season to taste. Transfer to a baking dish, cover and bake 15 minutes at 350 degrees. Remove cover, top with toasted pecans and bake an additional 5 minutes. Garnish with parsley and serve.