

LEMONY QUINOA WITH FETA AND ALMONDS

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- In a medium saucepan, combine:
 - **3/4 cup red quinoa**
 - **1 1/2 cups water**
 - **1 Tablespoon butter**
- Bring to a boil, then cover and simmer for 15 minutes.
- Turn heat off and let quinoa sit a few minutes to absorb the rest of the liquid, if any is remaining.
- Stir in:
 - **Zest from one lemon**
- Serve 1/2 cup of the lemony quinoa on a plate or a small bowl.
- On top of each serving of quinoa, sprinkle up to:
 - **1/4 cup crumbled feta** (I use reduced fat)
 - **2 Tablespoons slivered almonds**



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