



FETA TOMATO BASIL QUINOA

		
Prep Time 20 Minutes	Cook Time 10 Minutes	Serves 4

NOTE: To serve more people just increase as needed!

Ingredients

- 6x Small Vine Tomatoes (or 3 Large)
- 80g of Feta Cheese
- 1x Cup of Basil
- 1x Cup of Cooked RESTORE™ Bolivian Quinoa (chilled)
- 1x Clove of Garlic
- Black Pepper

This recipe requires cooked quinoa. Log on to Restore Malaysia website and learn how to cook quinoa.

RESTORE™ Tip

Want extra nutritious? Extra delicious?
Add some walnuts!.

!! Feta cheese already contains a lot of salt so this recipe doesn't require any salt.

We hope you enjoyed this SUPER nutritious, SUPER delicious dish. Cheers to your health!

Instructions

- 1) Using a rice cooker or pot, cook and chill the quinoa.
- 2) Wash and quarter the tomatoes. Set aside.
- 3) Next, mince the garlic finely and set aside.
- 4) Next, crumble the feta cheese into smaller pieces and set aside.
- 5) Once the quinoa is cooked, place into a large bowl.
- 6) Add in the basil, feta cheese and tomatoes and mix together.
- 7) Season with black pepper (to your taste)
- 8) Grab your spoon. Serve and enjoy!