

Vegan Cranberry Quinoa Salad

Serves 4

From: fannetasticfood.com

Ingredients:

- 1 cup dry quinoa
- 1 and 1/2 cups vegetable stock/broth (low-sodium)
- 1 Tablespoon chopped parsley
- 1 Tablespoon chopped chives
- 1/3 cup chopped pecans
- 1/3 cup dried cranberries
- 2 Tablespoons lemon juice (about 1 lemon's worth)
- 2 Tablespoons olive oil
- 1/8 teaspoon garlic powder

Directions:

Place quinoa in medium sauce pot with vegetable stock/broth. Cover pot, bring to full boil, then reduce to low and simmer for 15 minutes. Remove from heat and set aside to cool. Combine all other ingredients together in a bowl. Pour on top of quinoa and mix together. Serve immediately or cover and chill in the fridge. Enjoy!

Optional: Garnish with chopped green onions, if desired. Add other vegetables like spinach, roasted diced sweet potatoes, or any other colorful vegetables you want!

Nutrition Facts: 300 calories, Fat 20 g, Sodium 100 mg, Carbohydrates 17 g, Fiber 5 g, Sugar 10 g, Protein 8 g