**INGREDIENTS**

- 1 ½ cups quinoa, rinsed in a strainer, drain
- 3 cups water
- ½ teaspoon salt
- 1/3 cup chopped fine parsley
- 1/3 cup chopped fine green onion
- 1 ½ Tablespoons olive oil (or oil of choice)

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**DIRECTIONS**

1. In a 3-quart saucepan, add quinoa and salt to water and bring to a boil.

2. Cover and cook on low heat for 15-20 minutes, or until all liquid is absorbed. Let cool, and fluff with a fork and right before serving.

3. Add chopped parsley, green onions, and 1 ½ Tablespoons olive oil.

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**NOTES**