

Haitian Quinoa Dish



ingredients

- 1 Beef cut into 1/2" cubes
- 2 Small (or 1 Large) Potatoes
cut into 1/2" cubes
- 1-2 Large Radishes
cut into 1/2" cubes
- 5 Cloves Garlic, left whole
- 3 C Water
- 1 C Quinoa
- 2 tsp. Curry Powder
- 1 tsp. Salt

preparation

In a medium sized saucepan, add all the veggies and the spices. Cook on a simmer for about 15 minutes or until the veggies are almost completely tender. Add the quinoa and cover. Let simmer until the quinoa is cooked through and the water is absorbed [approximately another 15-20 minutes]

Serve alone or on a bed of greens drizzled with lemon juice and olive oil

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