

## Quinoa with Toasted Hazelnuts and Dried Cranberries

2 Tbsp olive oil  
1 small onion  
1 cup quinoa, rinsed well in cold water  
2 cups vegetable broth  
1 bay leaf  
1 Tbsp ground cinnamon  
½ cup dried cranberries  
½ tsp salt  
½ tsp fresh ground pepper  
½ cup sliced hazelnuts

Heat 1 Tbsp of olive oil in a sauce pan over medium heat. Add onion and cook, stirring occasionally, until slightly soft. Add quinoa and toast the grains, stirring often, until fragrant and slightly browned. Stir in broth and bring to a boil over high heat, then reduce heat and simmer. Add bay leaf, cinnamon, cranberries, salt and pepper. Cook over low heat until all liquid is absorbed, about 15 minutes. Remove pan from heat and stir in nuts and more olive oil as needed to moisten. Cover and let stand for 5 minutes before serving.