

Apple Sage Quinoa Stuffing

1 cup quinoa, rinsed well
2 cups organic vegetable
1 bay leaf
1 heaping cup of diced celery
1 medium white onion
diced 1 crisp apple, diced
1 clove of garlic, minced small
handful of fresh sage, chopped {about 2 tablespoons}
1 tablespoon extra virgin olive oil
sea salt
fresh ground coarse black pepper

Preheat your oven to 375 degrees. In a medium sized pot bring 1 cup of vegetable broth to a boil. Add in the quinoa and bay leaf, salt, pepper and stir. Set to low heat and simmer with a lid on for 10 minutes. Turn off the heat (do not lift lid) and allow the quinoa to steam for another 10 minutes. When that is over, you will have picture perfect quinoa. Heat the olive oil in a sauté pan over medium heat. Add in the chopped celery, onion, and apple. Cook until they begin to become soft and somewhat translucent, about 5-8 minutes. Add the garlic and cook for about a minute. Add in the vegetable broth, sage, and season with more salt and pepper if needed; simmer for a few minutes. Combine the quinoa with the veggie mixture and add in the last ½ cup of vegetable broth, stir together well. Place the stuffing mix into a greased oven safe dish. Bake at 375 for 10 minutes. Then broil for a few minutes until the top becomes golden brown.