**Coconut Quinoa and Kale with Tropical Pesto**

**Ingredients**:

1 cup Quinoa, rinsed

1 cup Coconut Milk

4 cups chopped Kale

⅓ cup chopped Red Onion

⅓ cup large, unsweetened Coconut Flakes\*

***Tropical Cilantro-Cashew Pesto***

2 cups Cilantro, packed

 ½ cup raw, unsalted Cashews

4 cloves Garlic

½ cup Olive Oil

salt and freshly ground Black Pepper, to taste

½ lime, juiced (or more, to taste)

pinch Red Pepper flakes, optional

**Directions**:

In a medium saucepan, combine 1 cup coconut milk and 1 cup water, and bring to a boil. Add the quinoa, cover and simmer for 15 to 17 minutes, until the water is absorbed. Remove from heat, fluff with a fork and mix in the red onion. Cover and set aside.

Make the pesto: combine cilantro, cashews and garlic in a food processor. Start processing the mixture, and slowly drizzle in the olive oil. Season with salt, pepper, lime juice and red pepper flakes, all to taste, and blend well.

In a medium serving bowl, combine the warm coconut quinoa, chopped kale and pesto. Mix well with a big spoon and season to taste with salt and pepper, if necessary.

In a skillet over medium heat, toast the coconut flakes for a few minutes until golden and fragrant, stirring often. Top the salad with coconut flakes and serve warm.