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Moroccan Chickpea Salad

By Denise Halez-Robinson

Ingredients

- 1/2 Tbsp Coconut Oil
- 1 Yellow Onion (diced)
- 1 Tsp Ground Turmeric
- 1/2 Tsp Cumin
- 1/2 Tsp Cinnamon
- Salt to Taste
- 1 Cup Uncooked Quinoa
- 2 Cups Vegetarian Broth
- 1 (15 ounce) Can Chickpeas
- 1/2 Cup Dried Cranberries
- 1/2 Cup Dried Cherries
- 1/3 Cup Finely Cut Parsley
- 1/2 Cup Sliced Almonds (toasted)

Instructions

1. Heat the oil in a large pot, and sauté the onion (3-5 minutes).
2. Stir in the spices.
3. Add the broth and quinoa, cover, reduce heat, cook for 15 minutes.
4. Remove the quinoa from heat, fluff with a fork.
5. Drain the chickpeas and add the remaining ingredients, except for almonds, to the quinoa mixture. Reserve some parsley.
6. Stir well, plate, and top with almonds and remaining parsley.