ONE POT QUINOA, BEANS, AND GREENS

Servings: 5 Cook Time: 70 Minutes

Ingredients:

- 1 cup quinoa uncooked
- 2 cups water
- 3 cups chopped spinach, collards, kale, or arugula
- 1 cup cooked or canned chickpeas, black beans, or bean of choice
- 1 cup dried cranberries, raisins, or golden raisins
- 3 tbsp. olive oil
- 6 tbsp. lemon juice or orange juice
- season with salt, pepper, and garlic powder

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Instructions:

1. Mix all the ingredients in the pot and bring to a boil. Season with garlic powder, salt and pepper to taste.
2. Once the water is boiling reduce to low and let simmer until all the water is gone.
3. Can be eaten hot or cold, and keeps in the fridge for a week.

Notes:

This recipe can be prepared in the rice cooker on a normal cycle.