

# Baked Quinoa with Roasted Kale and Chickpeas

1. Adjust oven rack to middle position and heat oven to 450 F degrees. Toss kale with 1 tbsp. tomato packing oil and spread in even layer in aluminum foil-lined rimmed baking sheet. Roast until crisp and lightly browned at edges, 6 to 8 minutes. Combine roasted kale, chickpeas, quinoa, lemon zest, salt, pepper and remaining 2 tbsp. tomato packing oil in large bowl. Transfer to 8 in square baking dish.
2. Pour 1 1/2 cups boiling water over quinoa mixture and cover dish tightly with double layer of foil. Bake until quinoa is tender and no liquid remains, 20 to 25 minutes.
3. Remove dish from oven and fluff quinoa with fork. Gently fold in tomatoes, lemon juice, and remaining 2 tbsp. water then sprinkle with feta. Bake casserole, uncovered until feta is heated through, 6 to 8 minutes.

Throw a curve ball this holiday season with a quinoa side dish. You can swap out the feta for goat cheese. It's delicious!! Enjoy.

xoxo,  
Kristin

Recipe from The Make-Ahead Cookbook, serves 4