



Quinoa, Pea and Mint Salad

From [*Martha Stewart's Dinner At Home*](#), page 17

Ingredients:

- 2 cups chicken stock, home made (page 260) or low-sodium store-bought
- 1 cup white quinoa, rinsed
- 1 cup shelled fresh green peas (from 1 pound in pods) or frozen peas (unthawed)
- Coarse salt and freshly ground pepper
- 3 tablespoons extra-virgin olive oil
- 3 tablespoons fresh mint leaves, torn if large

Bring stock and quinoa to a boil in a 2-quart saucepan. Reduce heat to a simmer; cover and cook 10 minutes, then add peas. Cook until quinoa is tender but still chewy, and has absorbed the liquid, about 5 minutes more. Remove from heat, and let stand, covered, 5 minutes.

Season with salt and pepper, then stir in the oil. Transfer to a serving bowl and let cool slightly (about 5 minutes) before gently stirring in the mint. Serve salad warm or at room temperature.