



Cherry and Pistachio Quinoa

Ingredients

- 1 cup quinoa
- 2 cups of water
- 1/2 small head radicchio, cooled and thinly sliced
- 1/4 cup [Fustini's Traverse City Cherry Balsamic](#), plus more to taste
- 2 tablespoons [Fustini's Meyer Lemon olive oil](#)
- 1/2 teaspoon fresh lemon zest
- 1/4 cup dried cherries, roughly chopped
- 1/4 cup pistachios
- 1/2 tablespoon chives, finely chopped
- 3 tablespoons flat-leaf parsley, chopped
- salt and pepper to taste

Directions

Step 1.

Place quinoa in a fine-mesh strainer and rinse well under cold water. In a medium saucepan over high heat, bring water to boil. Add quinoa and reduce heat to low. Cover and simmer until grains are tender and water is absorbed (15-20 minutes). Remove quinoa from heat and rest 10 minutes. Transfer to a large bowl and fluff lightly with a fork to separate grains.

Add radicchio, balsamic, olive oil, lemon zest, cherries, pistachios, chives and parsley. Mix well. Season with salt and pepper. May be served warm or chilled.