



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

### *Quinoa and Corn Salad with Rosemary*

We like the grain quinoa either hot or cold, and this recipe has to be one of the best we have tried. We loved the Pine Nutty flavors as well as the Rosemary.

#### Ingredients:

1 cup quinoa, rinsed in a sieve under cold water until water runs clear

3 cups water

1 (15-ounce) can no-salt-added corn, drained or equivalent frozen corn

¼ cup pine nuts, toasted

3 scallions, thinly sliced

1 tomato, chopped

2 tablespoons balsamic or red wine vinegar

1 tablespoon finely chopped fresh rosemary

1 tablespoon fresh lemon juice

In a saucepan, combine quinoa and water and bring to a boil, stirring to combine. Reduce the heat, cover, and simmer for 12 to 15 minutes or until all water is absorbed and the seeds have opened to reveal a white curled "tail." Fluff with a fork and set aside to cool.

Meanwhile, in a bowl, combine corn, pine nuts, scallions, tomato, vinegar, rosemary, lemon juice, oil, salt, and pepper. Stir in the cooled quinoa.

Enjoy with friends!

Lisa and Seymour

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)