## One Pot Moroccan Quinoa

INGREDIENTS

2 tsp. Olive oil

1 lemon, thinly sliced

2 Tbsp. extra-virgin olive oil

1/3 cup finely chopped shallots (from 1 medium shallot)

3 garlic cloves minced

2 Tbsp. mild harissa (such as Mina brand)

1 tsp. ground cumin

1 tsp. paprika

1 cup dry quinoa

1 (14.5-oz.) can fire-roasted diced tomatoes

2 cups vegetable broth

1/2 tsp. kosher salt (or more to taste)

3 cups fresh baby spinach

1/3 cup sliced almonds (toasted for more flavor)

1/4 cup sliced green olives (I suggest Castelvetrano olives)

1/4 cup chopped fresh parsley

### INSTRUCTIONS

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Heat 2 tsps. Olive oil in a large skillet with a fitted lid over medium-high heat. Add lemon slices. Cook 2 to 3 minutes, until golden-brown; flip and cook 1 to 2 additional minutes. Transfer to a plate and reduce heat to medium.

Add oil, shallots, and garlic to pan; cook 3 minutes, until softened.

Stir in harissa, cumin, paprika, and quinoa; stir to coat. Cook 1 to 2 minutes in order to lightly toast quinoa.

Stir in diced tomatoes, broth, and salt; increase heat to bring mixture to a boil. Reduce heat to a simmer, cover, and cook until quinoa absorbs most liquid and plumps up, about 15 to 20 minutes.

Uncover, and stir in spinach until greens wilt into mixture, about 1 to 2 minutes. Remove from heat and stir in almonds. Top with olives, fresh herbs, and caramelized lemon slices.

