

# Gluten Free Toasted Quinoa Salad Recipe

**Prep Time:** 5 minutes

**Cook Time:** 15 minutes

**Total Time:** 20 minutes

**Yield:** 4 servings

**Serving Size:** 1 serving

**Nutritional Information:** *Calories: 380 Fat: 23.3g Carbs: 39.4g Protein: 8.0g*

## Ingredients

- 1 cup organic dry quinoa - [You Can Buy It Here](#)
- 3 tbsp olive oil (divided)
- 2 cups organic chicken stock or [homemade stock](#)
- 1/2 cup chopped cilantro
- 3/4 cup (or 1 ear) of fresh corn
- 3/4 cup sliced strawberries
- 1 avocado, chopped
- juice from 2 limes
- salt to taste

## Instructions

1. In a large french skillet over medium heat, heat 1 tablespoon of olive oil and add dry quinoa and allow the quinoa to toast until slightly brown, about 3-5 minutes.
2. Add the chicken stock and reduce heat to low and put the lid on and cook for 15 minutes or until quinoa is tender and done.
3. Remove from heat and allow to cool slightly.
4. Stir in cilantro, corn, juice of 2 limes and 2 tablespoons of olive oil. Season with salt and stir well.
5. Gently fold in the strawberries and avocado and serve immediately.

