

# COOKING UP THE MAGIC

## QUINOA SALAD

Kusafiri Coffee Shop and Bakery  
Disney's Animal Kingdom® Theme Park

### INGREDIENTS SERVES 6

<b>1 CUP</b> red quinoa	<b>1/2 CUP</b> finely chopped red onion
<b>1/2 CUP</b> white quinoa	<b>1 CUP</b> chopped cucumber
<b>3 CUPS</b> water	<b>1/2 CUP</b> chopped mint
<b>1/4 TEASPOON</b> salt	<b>3 TABLESPOONS</b> fresh lemon juice
<b>1 CUP</b> golden raisins	<b>1/4 CUP</b> extra virgin olive oil
<b>1/2 CUP</b> finely chopped dried apricots	<b>SALT AND PEPPER</b> , to taste



This recipe is made without animal meat, dairy, eggs, or honey.

### DIRECTIONS

1. Combine water and quinoa in medium saucepan. Bring to boil over high heat. Cover and reduce heat to low. Cook for 15 minutes, until liquid is absorbed.
2. Cool quinoa in refrigerator for at least 4 hours.
3. Place cooled quinoa in large mixing bowl. Add raisins, dried apricots, chopped red onion, cucumber, mint, lemon juice, and olive oil and stir to combine.
4. Season with salt and pepper, to taste.