



## RED QUINOA DOLMAS

1 cup red quinoa  
2 cups water  
1 bunch collard greens  
2/3 cup dried cherries, coarsely chopped  
1/2 cup feta cheese, crumbled  
2 tablespoons fresh mint, minced  
juice and zest of one lemon  
1 onion, chopped fine  
1 tablespoon olive oil

Combine quinoa, water and a pinch of salt in a pot and bring to a boil. Reduce heat and simmer covered for 15 minutes. Remove from heat and set aside, covered for another 15 minutes. Remove to a mixing bowl and cool.

Blanch collard greens in boiling, salted water for about a minute each. Drain and pat dry with a towel. Remove the stems.

In a sauté pan on medium heat, add onions and cook until translucent. Season with salt.

When quinoa has cooled, stir in cherries, feta cheese, mint, lemon zest, lemon juice and sautéed onions and salt to taste.

Lay out a collard leaf and put a small spoonful of the rice mixture in the center of the leaf. Fold sides and roll tightly, trimming edges if necessary. Repeat for remaining leaves.