

## Mimi's Best Quinoa Salad

- 1 c quinoa, well rinsed, added to a pot with 2 cups boiling water, then simmered uncovered for about 15 minutes, stirring occasionally, until dry
- 2 c finely chopped kale, spines removed first
- 1 t curry powder
- 1 clove minced garlic
- 1/2 c raisins, dried cranberries or other dried fruit
- 3 T each olive oil, apple cider vinegar
- sea salt, to taste
- 2 [roasted peppers](#), chopped
- 1/4 c roughly chopped, lightly toasted almonds, as garnish

In a large bowl, mix chopped kale and raisins with the hot quinoa. Add remaining ingredients and mix well. Refrigerate for a while to let the flavours blend. Serves 4-6.

**Jittery Cook**