

QUINOA SALAD WITH OLIVE PASTE, AUBERGINES AND CHERRY TOMATOES

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INGREDIENTS

- 150 gr of quinoa
- 500 gr of aubergines
- 300 gr of water
- 200 gr of cherry tomatoes
- 4 spoons of olive paste
- fresh basil to taste
- salt to taste
- extra virgin olive oil to taste

PREPARATION

Firstly, rinse the quinoa very well and put it in a pot with water. Cook for 15 minutes once it starts boiling.

Meanwhile, wash and cut the aubergines and the cherry tomatoes.

Warm up some olive oil in a frying pan, add the aubergines and let them brown. Then add some water, a pinch of salt, and cook for about ten minutes.

One minute before the aubergines are done, add the cherry tomatoes.

Pour the quinoa and the olive paste into the frying pan while mixing. Turn off the flame and let it cool. Add some fresh basil and serve.



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