

C-2, HIRA MANEK, OPP BMC MARKET, BAPISTA ROAD Vile Parle (West), Maharashtra, India, 400056 +91-9820577553 eatfit24by7@gmail.com



Serving: 1 Veg

## Ingredients

## • Ingredients:

- 1/2 cup quinoa, washed and drained
- <sup>1</sup>/<sub>4</sub> cup boiled sweet corn kernels (makai ke dane)
- <sup>1</sup>/<sub>4</sub> cup finely chopped coloured capsicum
- To Be Mixed Into A Dressing:
- 1 tsp olive oil
- 1 tsp lemon juice
- 1 tsp honey
- 1/2 tsp dried oregano
- <sup>1</sup>/<sub>4</sub> tsp dry red chilli flakes (paprika)
- · salt to taste

## Preparation Method

- 1. Boil 1 cups of water in a deep non-stick pan, add the quinoa, mix well and cook on a medium flame for 10 to 12 minutes, while stirring occasionally. Keep aside to cool completely.
- 2. Transfer the cooked quinoa into a deep bowl, add all the remaining ingredients along with the dressing and toss well
- 3. Serve immediately.