

## Warm Quinoa Salad with Arugula Pesto, White Beans, and Tomatoes

**Serves 4-6**

### **Ingredients**

#### **Quinoa**

- 4 cups vegetable broth
- 2 cups quinoa
- ½ cup sliced green olives
- ½ cup sliced green onions
- 1 cup plum tomatoes, cut into thin segments
- 1/3 cup salted pepitas (pumpkin seeds)
- 15-oz. can cannellini beans, drained and rinsed
- Salt and pepper to taste

#### **Pesto**

- 1 lightly-packed cup arugula
- 3 tbsp. extra virgin olive oil
- ¼ cup green olives
- 1 tbsp. nutritional yeast
- 2 tbsp. salted pepitas
- ~1 tbsp. water

### **Directions**

- 1) In a medium saucepan, bring the quinoa and broth to a boil. Reduce to a simmer and cook for about 20 minutes.
- 2) Meanwhile, make the pesto. In a blender or food processor, combine all ingredients for pesto until smooth. If the mixture is too thick, add a bit more water or oil. Season with salt and pepper to taste.
- 3) Stir the pesto into the warm quinoa, along with the green olives, green onions, tomatoes, and beans. Sprinkle with pepitas and serve.

