

Pizza Quinoa Bites

BY RAISA C.



INGREDIENTS:

✓ Available for purchase in the PureFormulas Store

- 1 cup uncooked quinoa ✓
- 2 plum tomatoes
- 2 shallots (diced)
- 2 garlic cloves
- 2 large eggs
- 1 cup shredded mozzarella
- 1 teaspoon oregano

- 1 teaspoon basil
- 1 teaspoon paprika
- 1/2 teaspoon salt

For the tomato dipping sauce:

- 4 plum tomatoes
- 2 garlic cloves
- oregano, basil, salt to taste

DIRECTIONS:

1. Cook quinoa
2. Rinse quinoa. Add quinoa and 2 cups of water in pan and place over high heat until water starts to boil. Cover pan and reduce heat to medium low and simmer until water is absorbed and quinoa is tender.
3. Preheat oven to 350 degrees.
4. Wisk eggs in a medium bowl and mix in spices, diced shallots, and garlic.
5. Add the cooked quinoa to the egg mix. Then mix the diced tomatoes and cheese.
6. Lightly grease mini muffin tray and fill each cup to the t
7. Bake for 20 minutes or until golden.
8. Make tomato dipping sauce