

QUINOA WITH CIDER-GLAZED CARROTS AND ALMONDS

(from the Bewitching Kitchen, inspired by [Bon Appetit](#))

1 cup quinoa, very well rinsed and drained
salt
3 medium carrots, thinly sliced at an angle
2 Tbsp apple cider
2 Tbsp agave nectar
1/4 cup sliced almonds
2 Tbsp olive oil, divided
1 Tbsp cider vinegar
2 Tbsp lemon juice
zest of 1 lemon

Preheat oven to 450°. Bring quinoa and 4 cups lightly salted water to a boil in a medium saucepan. Cover, reduce heat, and simmer until quinoa is tender, 10-15 minutes. Drain; return quinoa mixture to saucepan, cover, and let sit for 10 minutes. Fluff with a fork and transfer to a large bowl; let cool.

Meanwhile, lightly coat a large rimmed baking sheet with oil (or cover it with parchment paper). Whisk cider and honey in a large bowl to blend; season with salt and pepper. Add carrots and toss to coat. Transfer to prepared baking sheet and roast until tender, 15-20 minutes. Let cool.

Heat 1 tablespoon of olive oil in a small skillet. Add the almonds and cook over low heat until fragrant. Set aside, keeping it warm.

Whisk vinegar, lemon zest, lemon juice, and remaining tablespoon of olive oil in a small bowl. Season with salt and pepper.

Add carrots and almonds to quinoa mixture and toss to coat. Drizzle the vinegar & lemon mixture and mix well to combine all ingredients. Adjust seasoning if needed.