**Curried Quinoa with Craisins & Pecans**

**1 cup quinoa**

**2 cups chicken broth**

**1/3 cup toasted pecan pieces**

**1/4 cup craisins**

**1 tsp curry powder**

**1/2 tsp cumin**

**1 1/2 tbs extra virgin olive oil**

**1 medium onion thinly sliced**

**Salt to taste**

**Black pepper to taste**

1). Cook quinoa in chicken broth according to package instructions.

2). Saute onions in EVOO until caramelized and soft.

3). Add cooked onions, toasted pecan pieces, craisins and spices to cooked quinoa. Gently blend together until mixed.

**Serves 4-6**