



Quinoa pie



Source: Magda Choque Vilca and farmers of the Humahuaca Gorge, Province of Jujuy (Argentina)

Ingredients:

$\frac{2}{3}$ cup quinoa
400 g goat or cow cheese
1 large onion
1 pepper
2 hard-boiled eggs
100 g green olives
3 tbsp self-raising flour
2 eggs
Chive
Paprika
Salt
Pepper

Preparación

- Wash and cook the quinoa in water. Drain.
- Finely chop the onion and dice the pepper.
- Start to prepare the pie filling by frying the onion and pepper in a pan.
- After 15 minutes add the condiments, chive, olives and three minutes later the finely diced cheese.
- Turn off the heat and add the chopped hard-boiled eggs. Set aside.
- Optionally, you can add fresh cheese or mozzarella to the filling.
- Pre-heat the oven to a high temperature. Meanwhile, grease a baking pan.
- To prepare the pastry, combine the cooked quinoa with the fresh eggs and the flour. Add salt, pepper and a teaspoon of paprika. Mix until the pastry dough is uniform.
- Cover the bottom of the baking pan with half the pastry dough. Add the filling, spreading it evenly, then the top layer. If using cheese, sprinkle on top.
- Bake in the oven at 180 °C for 20 minutes. If using cheese remember to set the oven for grilling.
- Serve.



Tip:

Serve the quinoa pie with a spinach, tomato and carrot salad to add some vegetables to the meal.