

One Pot Moroccan Quinoa

One Pot Moroccan Quinoa is as easy and flavorful as it gets for streamlined weeknight cooking. Gluten free, plant-powered, and guaranteed to become a family favorite.



★★★★★
4.91 from 44 votes

Course: Entree, Vegetarian Cuisine: middle eastern, morrocan
Diet: Gluten Free Servings: 4 Author: [Jamie Vespa MS, RD](#)

Ingredients

- 2 tsp. unsalted butter (sub olive oil if making vegan)
- 1 lemon, thinly sliced
- 2 Tbsp. extra-virgin olive oil
- 1/3 cup finely chopped shallots (from 1 medium shallot)
- 3 garlic cloves minced
- 2 Tbsp. mild harissa (such as Mina brand)
- 1 tsp. ground cumin
- 1 tsp. paprika
- 1 cup dry quinoa
- 1 (14.5-oz.) can fire-roasted diced tomatoes
- 2 cups vegetable broth
- 1/2 tsp. kosher salt (or more to taste)
- 3 cups fresh baby spinach
- 1/3 cup sliced almonds (toasted for more flavor)
- 1/4 cup sliced green olives (I suggest Castelvetrano olives)
- 1/4 cup chopped fresh parsley

Instructions

1. Heat butter in a large skillet with a fitted lid over medium-high heat. Once melted, add lemon slices. Cook 2 to 3 minutes, until golden-brown; flip and cook 1 to 2 additional minutes. Transfer to a plate and reduce heat to medium.
2. Add oil, shallots, and garlic to pan; cook 3 minutes, until softened. Stir in harissa, cumin, paprika, and quinoa; stir to coat. Cook 1 to 2 minutes in order to lightly toast quinoa.

Stir in diced tomatoes, broth, and salt; increase heat to bring mixture to a boil. Reduce heat to a simmer, cover, and cook until quinoa absorbs most liquid and plumps up, about 15 to 20 minutes.

Uncover, and stir in spinach until greens wilt into mixture, about 1 to 2 minutes. Remove from heat and stir in almonds. Top with olives, fresh herbs, and caramelized lemon slices.