

Pecan Quinoa Supreme

2 cups quinoa (cooked)
 $\frac{1}{2}$ cup chopped onion
 $\frac{1}{2}$ cup celery
 $\frac{1}{2}$ cup chopped pecans
 $\frac{1}{4}$ cup minced fresh parsley
 $\frac{3}{4}$ tsp. poultry seasoning
 $\frac{1}{4}$ tsp. sage
1 tsp. Herbamere
Fresh ground black pepper
3 Tbsp. melted butter
1 Tbsp. tamari
 $\frac{1}{2}$ cup water or stock

Combine cooked quinoa with melted butter.

Add remaining ingredients and toss lightly to mix well.

Taste and adjust seasonings.

Makes enough stuffing for a large roasting chicken or a small turkey.

Casserole Style:

Place in a covered casserole dish and bake for 20 minutes at 350°F.

Stuffing Style:

Use to stuff a chicken or turkey.