

THE WAY THE COOKIE CRUMBLES



Quinoa with Roasted Brussels Sprouts, Pine Nuts, and Parmesan (adapted from a recipe I adapted from Gourmet)

Serves 4

1½ cups water
salt
1 cup quinoa, rinsed and drained
2 pounds brussels sprouts, trimmed and halved lengthwise
black pepper
2 tablespoons olive oil, divided
½ cup (6 ounces) pine nuts
2 cloves garlic, minced
¼ teaspoon red pepper flakes
3 tablespoons lemon juice
1 cup (2 ounces) parmesan, shredded

1. Place a rimmed baking sheet in the middle of the oven and heat the oven to 450 degrees. In a large saucepan over high heat, bring the water and ½ teaspoon salt to a boil. Add the quinoa, reduce the heat to low, cover, and cook for 15 minutes. Without removing the lid, remove the pot from the heat and set aside for another 15 minutes.
2. While the quinoa cooks, remove the heated baking sheet from the oven and spread 1 tablespoon of oil over its surface. Place the brussels sprouts on the sheet, generously season with salt and pepper, and stir to coat with the oil. Arrange the sprouts cut-side down. Transfer to the oven and cook for 12 minutes.
3. Meanwhile, in a small bowl, combine the remaining 1 tablespoon olive oil, the pine nuts, garlic, and red pepper flakes. After the brussels sprouts have roasted for 12 minutes, add the pine nut mixture to the baking sheet and roast for an additional 2-3 minutes, until the brussels sprouts are browned and tender and the nuts are just toasted. (Keep an eye on the nuts; they burn easily.)
4. Stir the lemon juice into the quinoa, then add the roasted sprouts and pine nuts and the parmesan. Stir to combine; serve immediately.