***Recipe #553 Quinoa with Spinach & Feta Cheese***

***Serving Size: 1/2c***

***Ingredients:***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 2 ½ lbs.  or 6 ¼ c | 5 lbs.  or 12 ½ c | 10 lbs.  or 25 c | Quinoa, Uncooked |
| 3 1/8 quarts  or 12 ½c | 1 gallon + 9c  or 25 c | 3 1/8 gallon  or 50 c | Water |
| ¼ c | ½ c | 1 c | Extra Virgin Olive Oil |
| 25 | 50 | 100 | Garlic Cloves, Sliced Thin |
| 1 ¼ lbs. (12 ½ c) | 2 ½ lbs. (25 c) | 5 lbs. (50 c) | Baby Spinach, Fresh |
| 12 ½ oz. | 25 oz. | 50 oz. | Feta Cheese |
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***Recipe #553 Quinoa with Spinach & Feta Cheese***

***Instructions:***

1. Rinse the quinoa in a strainer.
2. In a large pot, add quinoa and water. Bring to a boil over high heat, then cover and reduce heat to simmer until water is absorbed, about 10 to 15 minutes.
3. Heat a large skillet over medium heat and add olive oil and garlic. Cook the garlic in the oil until the edges of garlic turns light brown, being careful not to burn the garlic (reduce the heat to low if necessary).
4. When the quinoa is done cooking, add it to the skillet along with the spinach. Stir the mixture together until the spinach wilts.
5. Add the crumbled feta cheese and stir to combine.
6. Serve.

**NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs served immediately, fish, shellfish, beef, lamb, veal, pork, corn beef and ham to an internal temperature of 145 degrees for 15 seconds; ground meat, ground fish, meat mixtures and eggs cooked and held for service to 155 degrees for 15 seconds; chicken, turkey, soups, stews, dressing, casseroles, mixed dishes, stuffed meat, stuffed poultry, stuffed fish, stuffed pasta and leftovers to 165 degrees for 15 seconds; all other food items should be cooked to 140 degrees for 15 seconds. All hot food should be held at 140° F or hotter until service.**