

## 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.