

# Quinoa Cakes

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Recipe type: Sides, Vegetarian, Gluten-Free

Prep and Cool time: 10 mins

Cook time: 10 mins

Total time: 20 mins

Yield: 6 quinoa cakes

## Ingredients

- 2 cups cooked quinoa
- 2 large eggs
- 1 teaspoon minced garlic
- 2 tablespoons grated Parmesan
- ½ teaspoon kosher salt
- ¼ teaspoon black pepper
- ¼ cup chopped parsley
- 2 tablespoons unsalted butter



## Instructions

1. In a large bowl, combine all the ingredients except the butter.
2. Heat a double-burner griddle, or 2 large skillet, over medium heat. Add 1 tablespoon butter and brush to coat. Using a ¼ cup measuring cup per cake, drop mixture into pan and lightly flatten.
3. Fry until golden-brown, about 4 minutes per side, adding more butter as needed.