Rustic Tomato Quinoa Soup

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Ingredients:

- 2 plum tomatoes, seeded and diced in large pieces
- 1 qt. chicken broth
- 2 cups cherry tomatoes sliced in halves (I used the rainbow ones for aesthetic purposes)
- 1/2 cup quinoa
- 1 medium yellow onion, julienned
- 4 cloves garlic, minced
- 1 tsp curry powder
- 2 Tbsp minced fresh tarragon
- 1/2 tsp red chili pepper flakes
- salt & pepper
- olive oil

1. In a medium stock pot, saute garlic in olive oil over low heat for 5 minutes. Add the onions and saute just until they begin to wilt. Add diced plum tomatoes and red chili pepper flakes. Saute for 2 minutes the add quinoa. Saute for another 5 minutes and add the chicken broth. Stir in the curry powder and bring the soup to a boil for five minutes. Lower heat to a simmer and add tarragon and cherry tomatoes. Simmer for another 5 minutes. Serve immediately. Makes two servings.