

Garlicky Quinoa and Garbanzo Bean Salad (Light & Delicious)



- ½ cup quinoa
- 1 cup water
- 1 (15 oz.) can garbanzo beans, drained
- 2 cups steamed broccoli
- 1 Tbsp. Halladay's Scampi Bistro Pasta Seasoning
- 2 tsp. course-grain mustard
- 3 Tbsp. olive oil

In a small saucepan, bring quinoa and water to a boil. Reduce heat, cover and simmer until quinoa is tender and water is absorbed, about 15 minutes. Combine quinoa, beans, broccoli, seasoning, mustard and olive oil in a bowl; mix well. Season with salt and pepper to taste.