

Ottolenghi Red Rice and Quinoa Recipe

[Back to Recipes](#)



Heidi Swanson is a fan of Sri Lankan **Heirloom Red Rice**. Here is a recipe from her collection that is perfectly matching with *Ceylon Pure* **Heirloom Red Rice**, blending well with Quinoa.

If you are interested in reading more about this recipe follow - [Link](#)

Ingredients

- 1/4 cup shelled pistachios
- 1 cup quinoa
- 1 cup red rice
- 1 medium white onion, sliced
- 2/3 cup olive oil
- grated zest and juice of one orange
- 2 teaspoons lemon juice
- 1 garlic clove, crushed
- 4 spring onions, thinly sliced
- 1/2 cup dried apricots, roughly chopped
- 2 handfuls of rocket (arugula)
- salt and black pepper

Method

Preheat the oven to 350F degrees. Spread the pistachios out on a baking tray and toast for 8 minutes, until lightly colored. Remove from the oven, allow cooling slightly and then chopping roughly. Set aside.

Fill two saucepans with salted water and bring to a boil. Simmer the quinoa in one for 12 - 14 minutes and the rice in the other for 20 minutes. Both should be tender but still have a bite. Drain in a sieve and spread out the two grains separately on flat trays to hasten the cooling down.

While the grains are cooking, saute the white onion in 4 tablespoons of the olive oil until golden brown. Leave to cool completely.

In a large mixing bowl combine the rice, quinoa, cooked onion and the remaining oil. Add all the rest of the ingredients, the taste and adjust the seasoning. Serve at room temperature.

