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## **Gluten-Free Quinoa Pizza Bites**

### **Ingredients**

1 cup uncooked quinoa  
2 large eggs  
1 cup chopped onion  
1 cup shredded mozzarella cheese  
2 teaspoons minced garlic  
1/2 cup fresh basil, chopped (or 2 tablespoons dried)  
1/2 cup cherry tomatoes, diced  
¼ cup chopped fresh baby spinach  
1/2 teaspoon salt  
1 teaspoon paprika  
1 teaspoon dried oregano

### **Directions**

1. Place the quinoa and two cups of water in a covered pot. Bring to boil and then simmer for 15 minutes or until quinoa is tender.
2. Preheat oven to 350 degrees.
3. Mix together all ingredients in a medium mixing bowl.
4. Distribute mixture into a greased mini muffin tin, filling each cup to the top (one heaping tablespoon each), and press down gently to compact.
5. Bake for 15 to 20 minutes. Cool for 10 minutes before removing from the pan.
6. Serve with salsa and enjoy!