

# Cheesy Quinoa Cakes

DELICIOUS WAY TO USE QUINOA



## INGREDIENTS

Aioli Sauce:

½ cup mayonnaise

3 garlic cloves chopped

1 lemon squeezed for juice (or 2 tablespoons)

¼ teaspoon cayenne pepper (optional)

salt and pepper to taste

Cakes:

2 cups cooked quinoa

1 cup grated cheese (any kind)

3 tablespoons all purpose flour

1 egg, lightly beaten

2 teaspoons freshly ground

black pepper

salt to taste

## DIRECTIONS

1. Mix together the Aioli Sauce and place in the fridge

2. Place the remaining ingredients for the “cakes” and mix together well. Let sit for at least 5 minutes, it can go longer to help the cakes be able to stick together.

3. In your cast iron pan pour about 2 tablespoons of Olive Oil and turn on heat to medium. Once heated take your ice cream scooper and scoop out 1 scoop at a time and place on the pan. Use the scooper to flatten them out a bit. You could also use a large spoon or your hands.

4. Cook for about 5 minutes on each side, make sure they are browned before trying to flip them or they’ll get stuck and mess up. Flip and cook on the other side.

5. Remove to a plate, cook remaining and devour with the Aioli Sauce!

2 Tablespoons Olive Oil  
for Each Batch!



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