



## Quinoa Cakes

### Ingredients

2 1/2 cups cooked quinoa, at room temperature

4 eggs, beaten

1/2 teaspoon sea salt

1/3 cup finely chopped fresh chives

1 yellow or white onion, finely diced

3 cloves garlic, finely chopped

1 cup almond meal (coarse almond flour)

Cooked bacon, finely chopped (optional)

1 tablespoon coconut oil or clarified butter

### Directions

Combine the quinoa, eggs, salt, chives, onion, cheese and garlic in a bowl. Add the almond meal and allow mixture to rest for a few minutes. Stir in bacon pieces, if using. If more almond meal is needed to be able to form into thick patties, add it now, however you may want to err on the side of using less for a more moist cake.

Heat the oil or butter in a large skillet over medium heat and add cakes, 6 at a time. Cover and cook for 7-8 minutes, until the bottoms are golden brown. Carefully flip and cook the other side for 7-8 minutes until golden.

Remove from skillet and cool on wire rack while cooking remaining patties.

If desired, top with a sunny side up egg, sprinkled with chives. Enjoy!

Makes 12 cakes.

