

# Sweet Potato and Quinoa Pilaf

Ingredients:

- 3 1/2 cups vegetable broth
- 3 cups fresh peeled and diced sweet potatoes
- 1 1/2 cups quinoa
- 1 1/2 cups fresh baby spinach
- 1/2 cup dried cranberries

In a large sauce pan, add the vegetable broth, sweet potatoes, and quinoa. Bring to a full boil. Reduce heat to low, cover, and let simmer for 15 to 20 minutes, until the sweet potatoes and quinoa are tender and the water has been absorbed. Add the spinach and cranberries, combine thoroughly, and enjoy!

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Live the way you want to be remembered." - Anonymous***