

Quinoa Chowder with Spinach, Feta, and Scallions

3/4 cup quinoa, any color or variety
8 cups (2 quarts) water, plus more as needed
2 tablespoons olive oil
1 medium garlic clove, finely chopped
1 jalapeño, seeded and finely chopped
1/2 lb Yukon Gold potatoes, peeled and small dice
1 teaspoon ground cumin
1 teaspoon kosher salt & ground pepper
1 bunch scallions, thinly sliced (white & light green parts only)
3 cups thinly sliced spinach leaves (from about 1 bunch)
4 ounces feta cheese, small dice (about 1 cup)
1/3 cup coarsely chopped fresh cilantro leaves
1 hard-boiled egg, peeled and finely chopped

1. Rinse the quinoa in a strainer under cold water until the water runs clear.
2. Bring the quinoa and the 8 cups of water to a boil in a large saucepan over medium-high heat. Reduce the heat to medium low and simmer until the white outer casings on the quinoa have popped, about 10 to 15 minutes.

3. Strain the quinoa through a fine-mesh strainer set over a large heatproof bowl. Measure the quinoa cooking liquid and add water as needed to make 6 cups; set the quinoa and cooking liquid aside.

4. Heat the olive oil in a large saucepan until shimmering. Add garlic & jalapeño and cook until fragrant. Add the potatoes, cumin, and measured salt and cook, stirring occasionally, until the potatoes begin to soften, adjust the heat so that garlic doesn't brown, about 3 minutes.

Add the reserved cooking liquid and half of the scallions and simmer until the potatoes are tender, about 12 minutes.

5. Add the quinoa, spinach, and remaining scallions and simmer until the spinach just begins to wilt, about 3 minutes. Remove the pan from the heat and stir in the feta and cilantro. Top with the chopped egg and serve.