Yields 6 Cakes

Quinoa Cakes:

1 Box of Flavored Quinoa/Brown Rice Mix (Near East is a great brand for this, but any flavor that goes with basil works just as fine, loves of mine)
1/2 C Sundried Tomatoes
2 Lg Shallot
2 Eggs
1 C Panko

¼ C Chopped Walnuts
1 Garlic clove
1/2 tsp Salt
1/4 tsp Pepper

1 TBS Water

Basil Aioli:
1/2 C Mayo
1/2 C Packed Fresh Basil
2 TBS Dried Parsley
1/4 tsp Salt
1/4 tsp Pepper
1/4 tsp Garlic Powder
1/4 C Packed Shredded Parmesan
1/4 C Olive Oil
2 TBs Water
1/8 C Walnuts

Puree everything, besides the olive oil, in your food processor. While the processor is still on pour oil in slowly. Voila! Yummy Goodness!!

Poaching Eggs:

6 Eggs - Fill a sauce pan half way full of water, and add in a dash of white vinegar. Bring to a low boil and then turn to low. Add in eggs, one at a time, in 3 batches for 4 minutes to create the perfectly poached egg. Place them onto a lightly oiled plate and we will come back to these beauties in the end.

Prepare your quinoa as directed in the box, and set it in the freezer to cool.

Meanwhile chop up your shallots and sundried tomatoes. Once the quinoa has cooled off a bit from its steamy cooking session add your walnuts, and chopped veggies in.

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Add in 2 of your eggs, breadcrumbs, salt, pepper, and minced clove into your quinoa mix, and combine ingredients together. Add in 1 TBS of water and form them into 3 oz cakes.

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Sear your cakes in an oil sprayed sauté pan for 2 minutes on each side over medium high heat to create a nice crispy crust. Gently place your perfectly poached egg on top and add on your aioli. Top with toasted or raw walnuts, and enjoy!