

QUINOA PILAF

Ingredients:

1 ½ Cups quinoa (white or red)

1 ¾ cup water

1 cup toasted slivered almonds

3 green onions sliced thin + 1 small onion – chopped – keep separate.

1 teaspoon chipotle seasoning

1 teaspoon cumin

2 Tablespoons butter (can also choose to water sauté)

2 Tablespoons lime or lemon juice

Directions:

1. Toast Quinoa in an ungreased pan until fragrant and popping. Good idea to watch this carefully and stir throughout. Once complete, set aside.
2. Toast almonds and set aside.
3. Add butter to small pot and cook onion until soft. **Can always chose to water sauté.
4. Add cumin and chipotle mix.
5. Add Quinoa and water, bring to a boil.
6. Lower heat to medium/low, cover and cook for 10 minutes or more.
7. Remove from h eat and add almonds, green onions and lemon juice.
8. Season with salt to taste and serve.