

Thai Quinoa

Prep Time

5 minutes

Prep Notes

n/a

Cooking Time

15 minutes

Yields

4 servings

Ingredients

1 cup dry roasted quinoa
2/3 cup coconut milk
1 cup water
A pinch of sea salt
1/2 cup red pepper, diced
2 cloves garlic, minced

Directions

1. Rinse quinoa.
2. Bring coconut milk and water to a boil.
3. Add quinoa, salt, and garlic.
4. Bring back to a boil, cover, and reduce heat.
5. Cook for 12-15 minutes or until the liquid is absorbed.
6. Remove from heat and stir in red peppers and sesame oil.
7. Let sit covered for 5 minutes then serve.