
Quinoa/Chicken Risotto

Ingredients:

Recipe Instructions:

1. Heat olive oil in a saucepan and sauté chicken strips for 2 minutes.
Remove chicken and set aside.
2. Sauté onion, garlic and leek in the same pan for 3 or more minutes.
3. Lightly toast cumin seeds for 30 seconds.
4. Add cumin seeds, chili, tomato and quinoa. Stir well.
5. Add water and bring to a simmer.
6. Add chicken and simmer, covered for 10 minutes
7. Check to see that everything is cooked and season with salt and pepper to taste.
8. Serve garnished with cheese and cilantro, as desired.

<http://edn.link/zye6t3>