

COCONUT CASHEW QUINOA



1 c. Chicken broth

1 c. Quinoa

½ c. Coconut, shredded

1 c. Cashews, whole roasted

1 small Lime, zested and juiced

2 T. Fresh chives, snipped small

1. Thoroughly rinse quinoa. Bring chicken stock and salt to a boil. Add quinoa, cover and reduce heat. Simmer 12 minutes or until liquid is absorbed and quinoa is tender. Remove from heat. Let sit, uncovered 2-3 minutes.
2. While quinoa cooks, place cashews and coconut in skillet and heat on medium-high, stirring often, until toasted and golden brown. Remove from pan and set aside.
3. Combine cooked quinoa with remaining ingredients. Toss to mix well.