

Chipotle Orange Quinoa Blend With Shrimp

Ingredients

- 1 package Near East® Quinoa Blend Roasted Red Pepper & Basil
- 1 ¼ cups water
- 1/2 cup orange juice
- 2 garlic cloves, minced
- 1 tsp honey
- 1 tsp olive oil
- 1/2 tsp minced chipotle pepper in adobo sauce
- 1/2 lb raw medium shrimp, peeled and deveined
- 1/2 cup frozen corn
- 2 tbsp chopped fresh cilantro

How to make it

1. In medium saucepan combine quinoa/brown rice blend, water, orange juice, garlic, honey, olive oil and chipotle pepper; bring to a boil.
2. Reduce heat to medium-low; add contents of Spice Sack and stir well.
3. Boil gently for 14-16 minutes until liquid is almost absorbed; stir in shrimp and corn. Cook 1 additional minute.
4. Remove from heat; cover and let stand 5 minutes or until shrimp are opaque and fully cooked. Stir in cilantro and fluff with fork before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	2

Made with



Near East® Quinoa Blend Roasted Red Pepper & Basil