

Fall Harvest Quinoa

Ingredients

- 1 package Near East® Quinoa Blend Rosemary & Olive Oil
- 1 tbsp butter
- 1 cup butternut squash, small diced, blanched
- 1/2 cup yellow onion, diced
- 1 cup apple juice
- 1 cup water
- 1 tsp thyme, fresh picked
- 1/2 cup Granny Smith apple, diced
- 1/2 tbsp bourbon
- 1 tbsp sage
- 1/4 tsp pepper

How to make it

1. Blanch butternut in water.
2. In a preheated skillet, add butter and brown gently.
3. Add onions, sauté until lightly brown then deglaze with bourbon.
4. Add quinoa and toast before adding apple juice, water and contents of seasoning packet.
5. Cover and cook on medium heat at a light simmer for 15 minutes.
6. Remove lid, add apples, thyme and finish cooking another 5 minutes uncovered.
7. Finish by folding in butternut and sage.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with



Near East® Quinoa Blend Rosemary & Olive Oil