

Thai Style Quinoa Blend

Ingredients

- 1 package Near East® Quinoa Blend Roasted Red Pepper & Basil
- 1 cup water
- 3/4 cup light coconut milk
- 1 garlic clove, minced
- 1 tsp minced fresh ginger
- 1 tsp vegetable oil
- 1/2 cup frozen peas
- Optional Sriracha Asian chili sauce to taste

How to make it

1. In medium saucepan combine quinoa/brown rice blend, water, coconut milk, garlic, ginger and oil; bring to a boil.
2. Reduce heat to medium-low; add contents of Spice Sack and stir well.
3. Boil gently for 12 minutes; stir in peas. Boil for 2-5 additional minutes or until liquid is absorbed.
4. Remove from heat; cover and let stand 5 minutes. Fluff with fork before serving. If desired, add sriracha to taste.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25 min	35 min	4

Made with



Near East® Quinoa Blend Roasted Red Pepper & Basil