

# Turkey Sausage & Mushroom Quinoa

## Ingredients

- 1 package Near East® Quinoa Blend Rosemary & Olive Oil
- 2 links (approximately 8 oz) raw Italian turkey sausage, casings removed
- 1  $\frac{3}{4}$  cups water
- 1 cup sliced fresh mushrooms
- 1/4 cup thinly sliced green onions

## How to make it

1. Cook sausage in medium saucepan over medium heat for 5-6 minutes or until browned and fully cooked, stirring frequently to break sausage into smaller pieces. Drain thoroughly; return sausage to pan.
2. Add quinoa/brown rice blend and water to pan; bring to a boil.
3. Reduce heat to medium-low; add contents of Spice Sack and stir well.
4. Boil gently for 10 minutes; stir in mushrooms. Boil 4-7 additional minutes or until water is absorbed.
5. Remove from heat; cover and let stand 5 minutes. Stir in green onions and fluff with fork before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	25 min	30 min	4-6

## Made with



**Near East® Quinoa Blend Rosemary & Olive Oil**