



Quinoa with Rotisserie Chicken and Green Peas

Serves 4

28-ounces low-sodium chicken broth
1½ tablespoons soy sauce
1 tablespoon rice wine or white wine
2 cups cooked quinoa

1 organic rotisserie chicken, trimmed, boned and cut into 2-inch pieces
1½ cups frozen green peas
Salt, white pepper
1 tablespoon sesame oil
¼ cup minced green onions

1. Bring the broth, soy and wine to a boil in a large, heavy pot. Reduce heat, stir in quinoa and chicken; cover and simmer 5-8 minutes. Add peas; simmer 2 minutes. Season with salt and pepper, drizzle with sesame oil and garnish with green onions.

— *“Ying’s Best One-Dish Meals”*