

# Coconut Quinoa

written by The Recipe Exchange | June 28, 2015

## **Ingredients**

virgin coconut oil  
quinoa (rinsed well)  
13 1/2 ozs unsweetened coconut milk  
kosher salt

## **Directions**

Heat oil in a medium saucepan over medium heat. Add quinoa and cook, stirring often, until golden, about 5 minutes. Add coconut milk, salt, and 1½ cups water and stir to combine. Bring to a boil; reduce heat, cover, and simmer until quinoa is tender and liquid is evaporated, 20–25 minutes. Let sit 10 minutes. Fluff with a fork.