

Coconut Quinoa

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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.