



MOROCCAN QUINOA



Nestlé

Good Food, Good Life

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(Makes 6 servings, ½ cup each)

Perfect for any night of the week, this Moroccan-inspired dish features a flavor-rich combination of quinoa, cilantro, pine nuts and dried fruit. Serve as a side dish or add cooked meat or fish for a meal all its own.

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- 1 **tablespoon extra-virgin olive oil**
 - ½ **cup chopped shallots**
 - 1 **large clove garlic, finely chopped**
 - 1 **cup water**
 - 1 **cup Apple NESTLÉ® JUICY JUICE® All Natural 100% Juice**
 - 1 **cup ivory quinoa, rinsed**
 - 1½ **teaspoons MAGGI® Granulated Chicken Flavor Bouillon**
 - ½ **teaspoon ground cumin**
 - ½ **cup currants or chopped dried cherries or cranberries**
 - ½ **cup coarsely chopped fresh cilantro**
 - ¼ **cup pine nuts, toasted**
 - Ground black pepper**
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HEAT oil in medium saucepan over medium-high heat. Add shallots and garlic; cook, stirring occasionally, for 2 minutes or until fragrant.

STIR in water, Juicy Juice, quinoa, bouillon and cumin. Bring to a boil; reduce heat to medium-low. Cover; cook for 15 minutes or until most of liquid is absorbed.

REMOVE from heat; stir in currants. Cover; let stand for 5 minutes. Add cilantro and pine nuts; fluff with fork and serve. Season with pepper.

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Nestlé USA c/o Publicis Consultants I PR
424 2nd Ave W • Seattle, WA 98119

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- **Brandi Dippold at 206-270-4568**
- **brandi.dippold@publicis-pr.com**

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