

C-2, HIRA MANEK, OPP BMC MARKET, BAPISTA ROAD Vile Parle (West), Maharashtra, India, 400056 +91-9820577553 eatfit24by7@gmail.com



Serving: 1 Non Veg

Ingredients

- 1 cup chicken broth
- 1/4 cup cooked quinoa
- ½ onion, chopped
- 2 cloves garlic, or to taste, minced
- 50 grams chicken,
- 1 cup tomatoes roughly chopped
- salt to taste
- oil 1 tsp

Preparation Method

- Bring chicken broth and quinoa to a boil in a saucepan.
 Reduce heat to medium-low, cover, and simmer until quinoa is tender and water has been absorbed, 15 to 20 minutes.
- Heat vegetable oil in a large skillet over medium-high heat. Saute onion and garlic in hot oil until onion is translucent, 5 to 7 minutes. Add ground chicken and break into small pieces while cooking until completely browned, 7 to 10 minutes.
- Stir cooked quinoa and diced tomatoes and salt into the chicken mixture; bring to a simmer and cook long enough for the flavors to meld, about 10 minutes more.