



Ingredients:

- 2 c chicken broth
- 1 c quinoa
- zest of 1 lime
- 2 tbsp lime juice
- 1/4 c chopped cilantro
- salt & pepper to taste

Directions:

1. Rinse quinoa in a mesh strainer thoroughly. This is a step that is often forgotten but is very important because it will remove the bitter taste that is often associated with quinoa.
2. Next place your quinoa in a medium pot and cook on med-high heat stirring constantly until all of the water has evaporated. This step will make your quinoa very fluffy!
3. Then add your chicken broth and bring to a boil. Once boiling, turn the heat to low, cover and cook for 15-20 minutes or until all of the liquid has been absorbed.
4. Take off the lid and let it sit for about 5 minutes, then fluff with a fork.
5. Transfer your quinoa to a large bowl and add all remaining ingredients.

This dish can be used as a side to any Mexican flavored dinner. I like to top it with chicken that I've cooked with my [homemade taco seasoning](#), salsa and guacamole. Yum!

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