

Sesame Ginger Quinoa Chicken



FOODSERVICE



SERVING SIZE: 4

Ingredients

- 1 cup Soy Sauce
- 2 tablespoons Sesame Oil
- 2 teaspoons Garlic, minced
- 1 teaspoon Ginger, Minced
- 4 each Chicken Breasts
- 1 cup Shiitake Mushrooms, sliced
- 2 tablespoons Cilantro, sliced
- 2 cups **Furmano's Fully Cooked Quinoa**
- 2 tablespoons Green Onion, Sliced
- 1/4 teaspoon Salt

In This Recipe



Fully Cooked Quinoa - 24 oz.



Fully Cooked Quinoa - 96 oz.

Preparation

1. Prepare marinade. Combine Soy Sauce, Sesame Oil, Garlic and Ginger. Whisk ingredients together. Set aside.
 2. Butterfly Chicken Breasts and place in marinade. Refrigerate in a sealed container one day prior to cooking or at least 6 hours prior.
 3. Remove chicken from marinade and lay on a cutting board. Discard marinade.
 4. Preheat oven to 400°.
 5. In a large bowl, add together Mushrooms, Cilantro, Quinoa, Sliced Onions, and Salt. Mix to blend.
 6. Separate Quinoa mixture onto each of the opened chicken breasts. Roll up chicken to capture the Quinoa. Place on a sheet tray, seam side down, and place into the oven for 30 minutes or until an internal temperature of 165° is reached.
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