

Citrus Quinoa with Chicken



Servings:

4 servings

Prep Time:

15 minutes

Cook Time:

30 minutes

Ingredients

- 2 cups **cooked quinoa**
- 2 tbsp **olive oil**
- 1 lb **boneless chicken breast**, cut into 1" pieces
- 2 cloves **garlic**, minced
- ½ tsp **paprika**
- ¼ tsp **salt**
- 2 **oranges**, peeled and cut into pieces
- ¼ cup **lime juice**, freshly squeezed
- 1 tbsp **orange juice**
- ¼ cup **cilantro**, chopped
- 1 tbsp **olive oil**
- 1 tbsp **honey**

Method of Preparation

Step 1

Cook quinoa according to directions on package. Set aside.

Step 2

Add olive oil to a skillet over medium heat. Add garlic and chicken, stirring to coat evenly in oil.

Step 3

Add paprika and salt to pan. Stir to coat chicken.

Step 4

Continue to stir until chicken is cooked.

Step 5

Add chicken and orange pieces to quinoa. Mix and set aside.

Step 6

Whisk ingredients together for dressing.

Step 7

Pour over salad and toss to coat.