

Idiot's Kitchen Recipe – Quinoa with Brown Butter & Arugula

Recipe from www.idiotskitchen.com – Adapted from Melissa Clark



Ingredients:

1 cup quinoa
2 Tablespoons butter
2 cloves garlic, finely chopped
4-5 ounces baby arugula (about 4 cups)
Salt & Pepper

Bring a large sauce pan of water to a boil, salt liberally as you would to boil pasta, and pour in 1 cup of quinoa. Boil the quinoa over medium high heat for 12 minutes until opaque in the center and little white circles have formed around the edges of the tiny grains.

While the quinoa cooks, finely chop 2 cloves of garlic.

In a large skillet, melt 2 Tablespoons of butter until foamy. Continue to cook the butter over medium heat until it turns from golden to nut brown in color. Watch the butter closely and don't let the pan get too hot or the butter will burn.

When the butter is nut brown in color, turn the heat down to medium low, add the garlic and cook for 30 seconds. Add the baby arugula to the pan and toss to wilt.

Drain the quinoa in a fine mesh strainer and stir it into the brown butter and arugula. Season to taste with salt & pepper.

Serve with Easy Skillet Chicken with Herbs from www.idiotskitchen.com

Makes 4 side dish servings or 2 large servings.