

CHEF SARA RHODES

HERBED QUINOA WITH GRILLED SHRIMP

1 ¼ lb. large shrimp, cleaned and deveined
1 Tbsp. each of olive oil and unsalted butter
2/3 cup uncooked quinoa
2 cups chicken stock
1 ½ Tbsp. each of basil, cilantro and chives, chopped
2 tsp. garlic, minced
2 Tbsp. roasted pecans, chopped
Juice of ½ lemon
Salt and pepper to taste

Lemon/Basil Gremolata:

2 tsp. lemon zest
¼ cup basil, finely chopped
2 tsp. garlic, minced
salt and pepper, to taste



Combine ingredients together.

In a saucepan, add oil and butter. When butter is melted and pan is hot, add the garlic and the herbs. Sauté about 2 minutes. Add quinoa and sauté about 2 minutes more. Mix in the stock. Cover and cook 15 to 20 minutes. Take off heat and let rest for about 5 minutes. Add lemon juice, pecans and salt and pepper.

While the quinoa is cooking, salt and pepper the shrimp. Heat a grill or sauté pan with a little olive oil. When oil is hot, add shrimp and sauté 2 to 4 minutes per side.

Put quinoa on a plate, top with shrimp and add a little of the Gremolata mixture on top of the shrimp.

This is a great summer meal. Yummy!!!!