

# Gluten-free Moroccan Skillet Quinoa and Chicken

simple  
healthy  
delicious

## Ingredients

- 2 lemons
- 1 tablespoon paprika
- 2 teaspoons ground coriander
- 2 teaspoons ground cumin
- 1 teaspoon kosher or sea salt
- ½ teaspoon black pepper
- 2 tablespoons olive oil
- 1 large onion, chopped
- 3 garlic cloves, minced
- 1 cup dried apricots, roughly chopped
- 1 cup Nature's Earthly Choice™ Quinoa (pre-rinsed)
- 2 cups gluten-free chicken stock
- ½ cup sliced almonds
- ½ cup flat leaf parsley leaves
- 6 boneless, skinless chicken thighs cut into 2 inch pieces

Serving for: 4



## Directions

1. Juice one of the lemons and thinly slice the other. Cut the slices into quarters so that you have small pieces of lemon. Set both aside (separately) for later.
2. In a medium mixing bowl, combine the paprika, coriander, cumin, salt and pepper and stir to combine. Add the chicken pieces and toss to coat.
3. In a large skillet with a lid over medium high heat, heat the olive oil. Add the chicken and brown, stirring frequently, for 3-4 minutes. Add the cut up lemon pieces, onion, garlic and apricots. Cook, stirring frequently until the onion softens, about 5 minutes. Add the Quinoa and cook, stirring, for 2 minutes. Add the chicken stock and lemon juice. Raise the heat and bring to a boil. Cover the pan, lower the heat to medium low and cook covered for 20 minutes or until the liquid has been absorbed and the Quinoa is tender. Remove from the heat and let sit, covered, for 5 minutes.
4. While the Quinoa and chicken sits, toast the almond slices. In a small, dry skillet over medium heat, toast the almonds for a few minutes stirring often until they are browned and fragrant.
5. To serve, put the Quinoa chicken mixture in a serving bowl, fluff gently with a fork and top with the toasted almonds and parsley leaves.