



# PERUVIAN QUINOTTO



4 servings



40 min.



30 min.

## INGREDIENTS

600g. TIPIAK Quinoa Gourmet  
4 carrots (peeled and diced)  
4 carrots (peeled and diced)  
4 zucchinis (diced)  
2 onions  
1L chicken stock  
olive oil  
500ml. dry white wine  
1 tsp. saffron  
50g. butter  
200g. Parmesan cheese (grated)  
300g. prosciutto  
40g. parsley  
Salt and pepper

## COOKING INSTRUCTIONS

1. In a large saucepan bring 2L of water to a boil. Add chicken stock to boiling water. In a frying pan add a bit of olive oil and fry onion, mushrooms, carrots and zucchinis. In a dry frying pan, toast Quinoa Gourmet for a few minutes then add to the vegetables in the frying pan. Add the white wine to the mixture and add 3 ladles of the hot water and chicken stock mixture. Add the ground saffron along with the butter and parmesan cheese. Mix together and let cook for 15 minutes, adding a ladle of stock from time to time. Place in a dish, top with sliced prosciutto and garnish with parsley.