Peruvian chicken and quinoa

NOTE: This dish is traditionally prepared with a spicy sauce, which I'm leaving out as it's easier to add spiciness than take it away. You might want to add some heat on your own to your preference

Ingredients

2 lb boneless skinless chicken breasts

½ bunch cilantro, minced well

juice of 2 limes

4 oz baby spinach

1 sweet potato, peeled and large diced

1 red onion, small dice

2 cloves garlic, minced

1 C quinoa

1 can coconut milk

enough water to cook quinoa

S+P TT

Procedure

1. Preheat oven to 400F
2. Start cooking quinoa using the coconut milk and water, move to large bowl when done
3. marinate chicken with cilantro, lime juice, garlic salt and pepper for 20-30 minutes at room temperature
4. Peel and large dice sweet potato, toss with olive oil, salt and pepper then roast until al dente. When done, toss with baby spinach to wilt and set aside in large bowl
5. Remove chicken from marinade, cut into bite-sized pieces and saute until done. Add to bowl with sweet potato and quinoa.
6. Season dish with salt and peppper TT, and portion out