Quinoa Chicken Skillet with Garden Vegetables

Ingredients

- 1 Medium Onion, finely chopped
- 2 Cloves Garlic, crushed
- 1 tbsp Sunflower oil
- 1 large Green bell pepper, chopped
- 1 large Chicken breast, cubed
- 2 cups Quinoa, rinsed
- 2 cubes Maggi® Chicken Bouillon
- 4 cups Hot Water
- 2 Mediums zucchinis
- 1 cup Cherry tomatoes, halved
- 1 tsp Lemon juice

Instruction

1. In a large skillet, sauté onions and garlic in sunflower oil until soft. Add peppers and chicken pieces and cook together until the chicken is fully done.

2. Add quinoa, MAGGI® Chicken Bouillon, and mix together. Add water and simmer over medium heat for 10 mins until the quinoa is half-cooked.

3. Stir in zucchini and tomatoes. Cover and allow to cook for another 8-12 mins until the quinoa is fully cooked and tender.

4. Transfer to a serving plate and squeeze lemon juice on top before serving.

Nutrition

Carbohydrates	47.8 g
Energy	366.01 kcal
Fats	13.51 g
Protein	14.48 g

35 Minutes

6 Servings