

# Quinoa Stir-Fry

**Replace your white rice with a whole-grain that is packed with fiber, protein, and iron. This simple stir-fry is quick and tastes great.**

*Have it for dinner and bring leftovers the next day for lunch. Refrigerated, quinoa stays fresh for up to 5 days! Serve it as a side or add chicken, fish, or tofu to make it a main dish.*

**Time:** 25 minutes

**Serves:** 4-6

## Ingredients:

- 1 cup quinoa
- 2 cups water or low-sodium chicken stock
- ½ small onion, chopped
- 3 garlic cloves, minced
- 2 carrots, peeled and chopped
- ¼ head of broccoli
- ¼ head of cauliflower
- 1 tablespoon avocado oil
- 2 eggs, scrambled
- ½ cup frozen peas, thawed

## Sauce:

- 1 ½ tablespoons low-sodium teriyaki sauce
- 2 ½ tablespoons low-sodium soy sauce

## Directions:

1. Rinse quinoa a few times in cold water.
2. Bring quinoa and water or chicken stock to a boil in a medium saucepan, and then reduce to a simmer for 15-20 minutes or until quinoa is fluffy and cooked through.
3. While quinoa is cooking, steam carrots, broccoli, and cauliflower.
4. Mix teriyaki and soy sauce in a small bowl and set aside.
5. Heat ½ tablespoon avocado oil in a large sauté pan over medium-high heat. Add onion and garlic, cook for about two minutes.
6. Add the remaining avocado oil and quinoa. Stir-fry for about two minutes.
7. Add in the steamed vegetables and sauce. Stir-fry for about two minutes.
8. Add eggs and peas, then toss everything together until the peas are warmed through.



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