

# Apple Bacon Quinoa Bowls

## Ingredients:

*Serves 4*

- 1 ½ cups uncooked quinoa (pre-rinsed is preferable)
- 3 cups low sodium chicken stock
- 1 large white onion, chopped
- 1 clove garlic, minced
- 8oz baby spinach
- 8oz mushrooms, sliced
- 4 slices thick-cut bacon
- 1 Tbsp olive oil
- 1 tart, crunchy apple, roughly chopped
- 4 oz goat cheese crumbles
- Handful of pepitas (toasted pumpkin seeds)
- Red Apple Balsamic Vinegar

## Directions:

- Bring 3 cups chicken stock to a boil over medium-high heat. In the meantime, rinse your quinoa in cold water if it is not pre-rinsed.
- When the stock comes to a boil, add quinoa, ¼ of the chopped onion, and minced garlic. Reduce heat to low and simmer for 15-20 minutes. When the center of the quinoa is translucent, it's done. Most of the liquid should absorb into the grains.
- While the quinoa is cooking, fry the bacon on the stovetop over medium-high heat. When cooked, place on a plate lined with paper towels to absorb the excess fat and set aside. When cool, chop roughly.
- Drizzle just enough oil to coat a medium sized frying pan. Add the remaining chopped onion and cook until it starts to brown. Then add mushrooms and sauté until most of the moisture evaporates and set aside.
- Once everything is cooked, you can either assemble the bowls yourself or set up the toppings in a bar and allow everyone to make their own!
- Drizzle the Red Apple Balsamic on top as a finish to your bowl.

*From our Kitchen at:*

# PORT PLUMS

CULINARY GOODS

OLIVE OIL

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