

# HERBED QUINOA

**5 1/2 CUPS LOW-SODIUM CHICKEN BROTH**

**1/2 CUP PLUS 6 TABLESPOONS FRESH LEMON JUICE, DIVIDED**

**3 CUPS QUINOA**

**6 TABLESPOONS EXTRA-VIRGIN OLIVE OIL**

**1 1/2 CUP CHOPPED FRESH BASIL**

**1/2 CUP CHOPPED FRESH PARSLEY**

**2 TABLESPOONS CHOPPED FRESH THYME**

**4 TEASPOONS LEMON ZEST**

**SALT AND PEPPER**

**IN A MEDIUM SAUCEPAN, BRING STOCK, 1/2 CUP OF THE LEMON JUICE, AND QUINOA TO A BOIL OVER MEDIUM-HIGH. REDUCE TO A SIMMER, COVER, AND COOK FOR 12 TO 15 MINUTES OR UNTIL LIQUID IS ABSORBED.**

**MEANWHILE, IN A SMALL BOWL, MIX TOGETHER OIL, REMAINING LEMON JUICE, HERBS, AND LEMON ZEST. SEASON WITH SALT AND PEPPER. TOSS QUINOA WITH DRESSING UNTIL COATED.**