

# Tommy Bahama®

FROM OUR *FLAVORS OF THE SOUTHERN COAST* COOKBOOK

## Quinoa Succotash

MAKES 4-6 SERVINGS

### QUINOA

½ cup/90 g white or red quinoa

1 cup/240 ml reduced-sodium chicken broth

¼ tsp kosher salt

### SUCCOTASH

1 Tbsp jalapeño-lime butter (see below)

3 carrots, preferably tricolor (rainbow) carrots, peeled and cut into 1-by-1.5 in./2.5 cm-by-12 mm sticks

1 cup/185 g fresh corn kernels (from 1 to 2 ears of corn)

12 green beans or haricot verts, trimmed and cut on the diagonal into 1 in./2.5 cm lengths

2 shiitake mushrooms, stemmed and thinly sliced

1 green onion, white and green parts, thinly sliced on the diagonal

1 Tbsp minced red onion

½ cup/120 ml reduced-sodium chicken broth

Kosher salt and freshly ground black pepper

### JALAPEÑO-LIME BUTTER (MAKES ABOUT ½ CUP/115 G)

2 Tbsp seeded and minced jalapeño chile

Grated zest of ½ lime

2 tsp fresh lime juice

2 tsp finely chopped fresh cilantro

½ cup/115 g unsalted butter, at room temperature

Kosher salt and freshly ground black pepper

## INSTRUCTIONS

1. To cook the Quinoa: Rinse the quinoa well in a fine-mesh sieve under cold running water. (This is an important step, as it rinses off the bitter, naturally occurring saponins from the grains.) Drain well.
2. Combine the drained quinoa, broth, and salt in a medium saucepan. Bring to a boil over high heat. Reduce the heat to low and cover tightly. Simmer until the quinoa is tender and has absorbed the liquid, about 20 minutes. Remove from the heat and let stand for 5 minutes. Fluff the quinoa with a fork. (The quinoa can be cooled, covered, and refrigerated for up to 1 day.)
3. Jalapeño-Lime Butter: Add the jalapeño, lime zest and juice, and cilantro to a food processor (preferably a mini-processor) to mince the jalapeño. Add the butter and process until well combined. Add salt and pepper to taste. Transfer to a covered container. (The butter can be refrigerated for up to 5 days or frozen for up to 1 month.)
4. Melt the jalapeño-lime butter in a large skillet over medium heat. Add the carrots and cook, stirring often, for 1 minute. Stir in the corn, green beans, shiitakes, green onion, and red onion and cook, stirring often, until the vegetables are coated with butter and the carrots are beginning to soften, about 3 minutes. Add the broth, bring to a boil, and cook until the liquid is reduced to 1 Tbsp, about 1 minute.
5. Stir in the hot quinoa. (If using cold quinoa, cook, stirring often, until it is heated through, about 2 minutes.) Season to taste with salt and pepper. Serve hot.