



Shiitake Quinoa

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/4 cup of thinly sliced shiitake mushrooms
 - 2 thinly sliced shallots
 - 1/2 cup of frozen edamame
 - butter
 - Salt
 - Sweet soy sauce *
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- 2 cups of cooked quinoa

Note:

* You can find sweet soy sauce at most Asian markets where the Thai sauces and spices are

Instructions

1. Melt 1/2 tbsp of butter in pan
2. Brown shallots
3. Add edamame, pinch of salt, and cook until thawed. Take out
4. Add 1/2 tbsp of butter in pan
5. Cook shiitake mushrooms (add fresh mushroom juice if too dry)
6. Add sweet soy sauce to taste, take out
7. Add 1 tbsp of butter and cook quinoa until slightly brown
8. Mix in the shallots, edamame, and shiitake mushrooms
9. Add salt and more sweet soy sauce to taste