

Teriyaki Chicken Power Bowl

INGREDIENTS:

- 1 cup of quinoa
- 2 cups of water
- 1 package of chicken breast, diced
- Olive oil
- ¼ cup Keli's Ginger Garlic Teriyaki Glaze or Pineapple Hawaiian Luau Teriyaki

DIRECTIONS:

- Add the quinoa and water to a pot with a few dashes of sea salt.
- Bring to a boil and then cover for about 15 minutes until the water is absorbed.
- Fluff and set aside
- Add a drizzle of olive oil to a large pan over medium heat.
- Add the chicken and season with sea salt and pepper.
- While the chicken is cooking, steam or sauté the broccoli in a separate pan. season with sea salt and pepper and set aside.
- When the chicken is cooked through, lower heat and add the sauce to chicken and cook stirring constantly until warm. Divide quinoa in bowls, add teriyaki chicken, and steamed broccoli.
- Garnish with sesame seeds