

Smoky Southwestern Quinoa Risotto

A fusion of creamy risotto vibes with bold southwestern flavors like chipotle, Hatch chiles, and cranberry beans.

Ingredients

- 1 cup quinoa, rinsed
- 1 tbsp olive oil or butter
- 1 medium onion, diced
- 2 cloves garlic, minced
- 2 carrots, diced
- 2 celery stalks, diced
- 3 cups cooked cranberry beans
- 14 oz canned diced tomatoes (with juice)
- 1-2 chipotle peppers in adobo, chopped + 1 tsp adobo sauce
- 4 oz Hatch chiles, chopped
- 1 cup fresh spinach, chopped
- 4 cups vegetable broth (hot)
- 1 egg per serving (poached or soft-boiled)
- Salt & pepper to taste
- Optional: grated cheese, lime juice, butter for finishing

Instructions

1. In a large skillet or pot, heat oil over medium. Sauté onion, garlic, carrots, and celery until soft (5-7 min).
2. Stir in quinoa and toast for 1-2 minutes.
3. Add chopped chipotle, adobo sauce, Hatch chiles, and canned tomatoes. Simmer briefly.
4. Add hot broth 1 cup at a time, letting it absorb before adding more. Stir occasionally. Cook for ~15-18 min until quinoa is tender.

5. Stir in cranberry beans and spinach. Cook another 5 minutes until spinach is wilted and everything is heated through.
6. Season with salt and pepper. Stir in cheese, butter, or lime juice if using.
7. Serve with a poached or soft-boiled egg on top. Garnish as desired.