

Andean Quinotto

■ Makes 4–6 servings

- ½ cup red or tri-color quinoa
- ½ onion, diced
- 1 clove garlic, minced
- 1 yellow bell pepper, diced
- 6 ½ tablespoons heavy cream
- 1 ½ cup white wine
- ¼ cup parmesan cheese
- Salt and pepper to taste

Similar to risotto but prepared with quinoa, a grain traditionally used in the Andes, this delicious concoction can accompany a main dish—or serve as the main dish. Other vegetables, such as chopped mushrooms, zucchini, carrots, and red bell peppers can be substituted or added.

1. Cook the quinoa. (See cooking method on page 8.) Set aside.
2. In a large pan, sauté yellow bell pepper, garlic, and onions in olive oil until softened.
3. Stir in quinoa, then incorporate cream and white wine, cooking a few minutes to reduce the mixture.
4. Add parmesan cheese and salt and pepper according to taste. Serve with a garnish of fresh herbs, such as parsley or rosemary.

Note: No salt or sugar should be used during the cooking of the quinoa.



Inkaterra Machu Picchu Pueblo Hotel

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Inkaterra Machu Picchu Pueblo Hotel is a haven of Andean charm tucked into the cloud forests just beneath the Inca citadel of Machu Picchu.