# Crispy Chicken featuring Quinoa

**Oven Baked Chicken Breast**

- 10 ea  Chicken breast, skinless, boneless
- 7½ oz. Quinoa Panko breading
- Cooking spray

Preheat oven to 400 degrees F. Spray baking sheet with cooking spray. Lightly coat each chicken breast with 1 tbsp. quinoa breading and bake for 10 minutes or internal temperature reaches 165 degrees F.

**Quinoa Panko Breading**

- ¾ tsp. Salt
- 4½ oz. Quinoa, dry
- 16 oz. Water
- ¼ tsp. Ground paprika
- 1¼ tsp. Granulated garlic
- 1¼ tsp. Onion powder

- ¼ tsp. Ground cumin
- 2 tsp. Vegetable base, low sodium
- 2⅛ oz. Panko breadcrumbs

Rinse quinoa through a chinois 3 times. Dissolve vegetable base into water to make stock, and bring to boil. Stir in quinoa. Reduce to simmer; cover and cook for 25-30 min. Remove from heat and strain well. Add spices, salt and panko bread crumbs.

Spread quinoa/panko mix on sheet pan and place into 325 degree F oven. Stir every 5 min. with spatula and continue to bake until completely dry. Remove from oven and allow to cool.

Place dry mix in robot coupe and pulse a few times to break down quinoa to a medium grind. Store in airtight container for up to 7 days.