

BOURBON BUTTER SAGE QUINOA PILAF



Rustic sage and bourbon butter transform Sandridge's Tri-Colored Quinoa into a vibrant, restaurant-ready side dish. Built on Land O' Lakes' new Butter Sauce, this globally-inspired grain bowl comes together in minutes, no scratch cooking required, delivering a high-margin, better-for-you menu addition that satisfies today's demand for wholesome, flavor-forward sides.



Ingredients:

- (8oz.) Land O' Lakes® Butter Sauce
- 2 lbs. Sandridge Tri-Colored Quinoa
- ¼ cup Bourbon
- ¼ cup Fresh Sage, Chiffonade
- 2 tbsp. Garlic, Minced
- 1 tsp. Kosher Salt
- 1 tsp. Black Pepper
- 2 tbsp. Shaved Parmesan (for garnish)

Instructions:

1. Heat Butter Sauce together with bourbon in a saucepan over medium heat, stirring often, until you achieve a honey-like consistency, about 5-7 minutes.
2. Add minced garlic and sage; cook 30-60 seconds until fragrant, being careful not to burn.
3. Add Sandridge Tri-Colored Quinoa; toss to coat evenly and heat through, about 4-5 minutes.
4. Season with salt and pepper.
5. Plate and finish with shaved Parmesan; serve hot.



Product	Description	Code #	Pack Size
 Sandridge® Fully Cooked Tri-Color Quinoa Blend	Create innovative, delicious, and nutritious dishes that will impress your customers and streamline your kitchen operations.  	172826	5/2 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



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