

CHICKEN, QUINOA AND SWEET POTATO CASSEROLE

Preparation: **15** minutes | Cooking: **30** minutes | Servings: **8**

INGREDIENTS

<i>1 1/2 pounds boneless, skinless chicken thighs, trimmed</i>	<i>1/2 cup crumbed queso fresco</i>
<i>4 cups (about 1 pound) cubed, peeled sweet potatoes</i>	<i>1/3 cup dry white wine</i>
<i>2 cups chopped seeded poblano chiles</i>	<i>1/4 cup fresh cilantro</i>
<i>2 cups unsalted chicken broth</i>	<i>2 tablespoons minced garlic</i>
<i>1 1/2 cups multicolored quinoa</i>	<i>1 teaspoon Kosher salt</i>
<i>1/2 cup thinly sliced Shallots</i>	<i>1 teaspoon ground cumin</i>
	<i>1/2 teaspoon ground cinnamon</i>
	<i>1/8 teaspoon cayenne pepper</i>



INSTRUCTIONS

Preheat oven to 400 degrees Fahrenheit. Place sweet potatoes and water in a microwave-safe bowl. Cover with plastic wrap; pierce a few holes in the top with a fork. Microwave on high for 4 minutes. Meanwhile, heat oil in a large skillet over medium-high heat. Add chicken, and cook until browned, 4 to 5 minutes per side. Transfer the chicken to a clean cutting board, and let stand 5 minutes. Cut into 1-inch strips. Add poblanos, shallots and garlic to the pan, and cook over medium-high, stirring occasionally, until the shallots are lightly browned, about 2 minutes. Add broth, quinoa, wine, salt, cumin, cinnamon and cayenne. Bring to a boil. Remove from heat, and stir in the sweet potatoes and chicken. Spoon the mixture into a 7-by-11-inch (or similar size) broiler-proof baking dish. Cover with foil. Bake for 20 minutes. Remove from oven; increase oven temperature to broil. Uncover the casserole, and sprinkle with cheese. Broil 8 inches from the heat source until golden brown, about 5 minutes. Sprinkle with cilantro. Let cool for 5 minutes before serving.