



## Smoked Brisket BBQ Grains Bowl

Equipment needed: sauté pan, stove top

Yield: 1 serving

### Ingredients

- 1½ cup #618222 Quinoa Blend
- ½ cup #618235 Black Beans
- 6 oz #608081 Smoked Brisket
- 1 cup chicken or beef stock
- ½ cup dice, roasted sweet potatoes
- ½ cup corn
- 1 oz shredded cheddar cheese
- 2 oz BBQ sauce

Garnish: pickled red onion, jalapeno, scallion

### Preparation:

- 1) Heat chicken stock and combine with quinoa blend and black beans, cook for 2 minutes
- 2) Heat brisket in sauté pan until warm
- 3) Top grain bowl with smoked brisket, corn, roasted sweet potatoes, cheddar, BBQ sauce, red onion, jalapeno and scallion

### Roasted Sweet Potatoes

- 1) Toss with oil to coat and bake at 400 degrees for 10-15 minutes