An increasing consumption of foods that improve the health of the population. This fact has led to the search for alternatives that enhance the nutritional and functional characteristics of food. This research proposes the development of a yogurt enriched with quinoa (Chenopodium quinoa), aiming to offer a product rich in protein. We prepared three different samples of yogurt: 0% quinoa, quinoa with 3% and 6% quinoa. Commercial quinoa used contained 13% protein. The samples were subjected to physicochemical analysis of acidity, protein content and viscosity. Sensory analysis was also performed with forty tasters to verify the acceptability of products. The non-enriched yogurt (0% quinoa) had an average of 3.09% protein. The mean protein after addition of quinoa was 3.62% for sample 3% quinoa and 4.32% for sample 6% quinoa. To claim the enriched product, according to Brazilian legislation, the final percentage of protein should be a minimum of 3.86%. Therefore, inclusion of 3% quinoa was not enough to produce an enriched food. Through the sensory results, we concluded that the sample plus 3% of quinoa has been well evaluated for aroma, texture and viscosity, and may, in future, have the flavor attribute improved. The sample plus 6% of quinoa presented a good assessment for the attributes texture and viscosity, and shall obtain improvements in the flavor and aroma.