



Prep Time 10 Minutes	Cook Time 0 Minutes	Serves 1 - 2

NOTE: To serve more people just increase as needed!

Ingredients

- 1/2 Cup of Cooked RESTORE™ Bolivian Quinoa
- 1x ripe Banana (spotty is EXCELLENT)
- 1/2x Cup of Strawberries (fresh or frozen)
- 1x Tablespoon of Honey
- 1x Tablespoon of Coconut Oil
- 1/2 Cup of Your Favourite Fruit Juice
- Chopped Mint Leaves

You will also need:

A dessert glass OR wine glass

This recipe requires cooked quinoa. Log on to Restore Malaysia website and learn how to cook quinoa.

Want extra nutritious? Extra delicious?

Add an extra teaspoon of RESTORE™ Chia for a thicker consistency and extra health!

RESTORE™ Tip

This recipe goes great with ANY fruit juice so choose your favourite.

We hope you enjoyed this SUPER nutritious, SUPER delicious breakfast/dessert/snack. Cheers to your health!

Instructions

- 1) In a blender, add the banana and strawberries.
- 2) Next, add the coconut oil and honey.
- 3) Finally, add your favourite fruit juice and mint leaves.
- 4) Blend for 10-15 seconds until all the fruits and ingredients are blended together.
- 5) Get your dessert glass and add as much chilled quinoa as you want.
- 6) Pour the Fruit-Asia mix over the quinoa until the chilled quinoa is fully covered.
- 7) Garnish with mint leaves.
- 8) Grab a spoon and serve. TIME TO ENJOY!!