



Prep Time
3 Minutes



Cook Time
15 Minutes



Serves
4

NOTE: To serve more people just increase as needed!

Ingredients

1x Cup of Uncooked RESTORE™ Bolivian Quinoa
2x Cups of Liquid (Water OR Chicken Broth OR Vegetable Broth)

Seasonings (Optional):

1x Tablespoon Italian Herbs OR any dried herbs
1x Teaspoon Black Pepper (to taste)
1x Teaspoon Salt (to taste)

RESTORE™ Tip

– Remember! The ratio to cook quinoa is 2 cups of liquid to 1 cup of quinoa.
– You can use water (or chicken broth or vegetable broth or beef broth or any other liquid to make it taste MORE DELICIOUS!)

SO Easy, isn't it?

Now it's time to try your freshly cooked quinoa with our delicious, nutrition-filled recipes which are ALL equally EASY to make! Check them out at Restore Malaysia website.

Cheers to your health!

Instructions

Stove Top:

- 1) Rinse RESTORE™ Bolivian Quinoa with cool water.
- 2) Place the pot/wok on the stove. Add the cleaned quinoa into the pot.
- 3) Add the liquid (Water/Chicken Broth/Vegetable Broth/Beef Broth and turn the heat on "High" to bring the quinoa to a boil.
- 4) As the quinoa heats up to a boil, add your seasonings.
- 5) Once the quinoa is boiling, cover pot and reduce heat to "LOW." Cook for 15 minutes.
- 6) After 15 minutes, turn heat OFF and open the lid.
- 7) Fluff the quinoa with a fork.
- 8) If too moist re-cover and leave for 5 minutes with HEAT OFF!!
- 9) Your quinoa is now READY to serve (and eat!).

Rice Cooker:

Cooking quinoa in a rice cooker is definitely easier because you don't have to watch the stove! Here's how to do it...

- 1) Rinse RESTORE™ Bolivian Quinoa with cool water.
- 2) Then, add the cleaned quinoa into the the inner pot of the Rice Cooker..
- 3) Add the liquid (Water/Chicken Broth/Vegetable Broth/Beef Broth).
- 4) Press "Start" on the rice cooker and let it to do its thing.
- 5) Once the rice cooker has cooked the quinoa, fluff it with a fork.
- 6) If still too MOIST close rice cooker and allow to sit for 5 minutes.
- 7) Your quinoa is now READY to serve (and eat!).