

# **QUINOA**

## **EQUIPMENT**

FINE MESH COLANDER, SPOON.

### **INGREDIENTS**

150GM ORGANIC QUINOA, 200GM WATER, SALT, OLIVE OIL

#### **METHOD**

PLACE QUINOA IN A FINE MESH COLANDER AND WASH WELL UNTIL THE WATER RUNS CLEAR

PLACE INTO A SHALLOW BAKING TRAY AND POUR OVER WATER, COVER TIGHTLY WITH ALFOIL

PLACE IN OVEN ON STEAM SETTING 100 DEGREES FOR 10MINS

REMOVE AND LET STAND FOR 3-4 MINS

REMOVE FOIL, SEASON WITH SALT AND OLIVE OIL

### HINTS & TIPS

- IF YOU HAVE EXCESS LIQUID AFTER COOKING DON'T PANIC STRAIN IT OFF AND THEN SEASON WITH SALT AND OIL.

- Use this as a base for a different 'trendy' version of Tabouleh