



Warm Quinoa Porridge

Rolled quinoa flakes are a high-protein, gluten-free, mineral-rich answer to oatmeal. This is an extra fast and fun recipe so get creative with your toppings!

Ingredients

- 1 c. unsweetened almond milk
- 1/2 c. quinoa flakes
- pinch of sea salt
- toppings of choice: carob nibs, chia seeds, pomegranate seeds, honey, chopped dates, pumpkin seeds, etc. (optional)

Instructions

- 1 In a medium saucepan, bring the almond milk to a boil. Add the quinoa flakes and salt; mix together and turn off the heat.
- 2 Let rest for 3 minutes to allow the quinoa flakes to cook through, then plain or with a combination of toppings.

Ready in: about 10 minutes

Makes: 1 serving

A Weimar Recipe: <https://newstart.com/>