

# Breakfast Quinoa

simple  
healthy  
delicious

## Ingredients

- *½ cup uncooked Nature's Earthly Choice™ Quinoa*
- *¾ cup light coconut milk*
- *2 tablespoons water*
- *1 tablespoon light brown sugar*
- *⅛ teaspoon salt*
- *¼ cup flaked unsweetened coconut*
- *1 cup sliced strawberries*
- *1 cup sliced banana*

## Directions

1. *Preheat oven to 400°.*
2. *Place Quinoa in a fine sieve, and place the sieve in a large bowl. Cover Quinoa with water. Using your hands, rub the grains together for 30 seconds; rinse and drain Quinoa. Repeat the procedure twice. Drain well. Combine Quinoa, coconut milk, 2 tablespoons water, brown sugar, and salt in a medium saucepan, and bring to a boil. Reduce heat, and simmer 15 minutes or until liquid is absorbed, stirring occasionally. Stir mixture constantly during the last 2 minutes of cooking.*
3. *While Quinoa cooks, spread flaked coconut in a single layer on a baking sheet. Bake at 400° for 5 minutes or until golden brown. Cool slightly.*
4. *Place about ½ cup Quinoa mixture in each of 4 bowls. Top each serving with ¼ cup strawberry slices, ¼ cup banana slices, and 1 tablespoon toasted coconut. Serve warm.*

