Quinoa Pudding



- 1 ½ cups water
- ¾ cup Nature's Earthly Choice™ Quinoa
- 2 cups whole milk
- 2 ripe bananas
- 2 tablespoons white sugar
- Salt to taste
- ½ tablespoon butter
- ½ teaspoon vanilla extract

Directions

- 1. Rinse and drain the Quinoa. Bring water and Quinoa to a boil in a saucepan over high heat, stirring occasionally. Reduce heat, cover, and simmer for 15 minutes. Remove from the heat.
- Blend together with milk, bananas, sugar, and salt in the bowl of a blender or food processor until smooth.
- 3. Pour the milk mixture into the saucepan with the Quinoa.
- 4. Place the pan over medium heat. Cook and stir until the mixture becomes thick and creamy, 5 to 10 minutes.
- 5. Remove from the heat. Stir in the butter and vanilla and serve warm.