



Power Up Your Plate: Quinoa, the Ultimate Superfood!

THE SUPER POWERS OF QUINOA



Quinoa is a healthier choice over rice and similar grains due to its exceptional nutritional profile. Unlike rice, quinoa is a complete protein, meaning it contains all nine essential amino acids that our bodies cannot produce on their own. This makes it an excellent protein source, especially for vegetarians and vegans. Additionally, quinoa is rich in dietary fiber, which aids digestion and helps maintain healthy blood sugar levels, whereas white rice has significantly less fiber. Quinoa also boasts higher levels of essential nutrients like magnesium, iron, and B-vitamins, which are vital for energy production and overall well-being. Moreover, its low glycemic index helps in preventing blood sugar spikes, making it a better option for individuals managing diabetes or weight. With its diverse nutrient content and health benefits, quinoa stands out as a superior alternative to traditional grains.



Nourish Naturally: Embrace the Goodness of Quinoa!

THE SUPER POWERS OF QUINOA



Ingredients

- 1 cup quinoa
- 2 cups water (or vegetable/chicken broth for added flavor)
- 1/2 teaspoon salt (optional)

Instructions

Rinse the Quinoa:

- Place the quinoa in a fine-mesh strainer and rinse thoroughly under cold running water. This helps remove the natural coating called saponin, which can make quinoa taste bitter or soapy.

Combine Ingredients:

- In a medium saucepan, combine the rinsed quinoa, water (or broth), and salt (if using).

Bring to a Boil:

- Bring the mixture to a boil over medium-high heat.

Simmer:

- Once it reaches a boil, reduce the heat to low, cover the saucepan with a lid, and let it simmer for about 15 minutes, or until all the water is absorbed.

Fluff with a Fork:

- After all the liquid is absorbed, remove the saucepan from heat and let it sit, covered, for 5 minutes. Then, uncover and fluff the quinoa with a fork.



Elevate Your Meals: Quinoa for a Healthier, Happier You!"

QUINOA & VEGGIE STIR-FRY

Quinoa & Veggie Stir-Fry

Ingredients

- 1 cup quinoa
- 2 cups water or vegetable broth
- 1 tablespoon olive oil
- 1 small onion, diced
- 1 bell pepper, diced
- 1 zucchini, diced
- 1 cup broccoli florets
- 2 cloves garlic, minced
- 2 tablespoons soy sauce or tamari
- 1 tablespoon sesame oil
- 1/2 teaspoon ground ginger
- Salt and pepper to taste
- Optional: sesame seeds and sliced green onions for garnish

Instructions

1. Cook the Quinoa:

- Rinse 1 cup of quinoa under cold water.
- In a medium saucepan, bring 2 cups of water or vegetable broth to a boil.
- Add the quinoa, reduce heat to low, cover, and simmer for about 15 minutes or until the liquid is absorbed.
- Fluff the quinoa with a fork and set aside.

2. Prepare the Veggies:

- Heat 1 tablespoon of olive oil in a large skillet over medium-high heat.
- Add the diced onion and cook until translucent, about 3 minutes.
- Add the bell pepper, zucchini, and broccoli florets. Stir-fry for about 5-7 minutes, or until the vegetables are tender-crisp.
- Add the minced garlic and cook for another 1 minute.

3. Combine & Season:

- Add the cooked quinoa to the skillet with the vegetables.
- Pour in 2 tablespoons of soy sauce or tamari, 1 tablespoon of sesame oil, and 1/2 teaspoon of ground ginger. Stir to combine.
- Season with salt and pepper to taste.

4. Serve:

- Remove from heat and transfer to a serving dish.
- Garnish with sesame seeds and sliced green onions if desired.

Enjoy!

This quick and easy Quinoa and Veggie Stir-Fry makes a delicious and nutritious meal perfect for any night of the week!