



Almond Crunchy Quinoa

Preparation

1. Cook the quinoa in a medium sized saucepan with 2 cups of water; bring to the boil, then reduce the heat, cover and simmer for 15 minutes or until all the water is absorbed.

Remove from the heat, add the cinnamon and sea salt.

2. Add the Almond Unsweetened to another saucepan and warm over a medium heat for 3-4 minutes.

3. Layer the quinoa, almonds, apples and yogurt into mason jars or parfait glasses until all ingredients are used.

4. Pour the warm Almond Unsweetened over the quinoa layers. Using a teaspoon, drizzle warm honey on top and serve whilst warm.



4 portions



25min



Ingredients

- - 130g uncooked quinoa
- - 1 teaspoon of ground cinnamon
- - 1/4 teaspoon sea salt
- - 100ml Almond Unsweetened Drink
- - 1 tablespoon flaked almonds
- - 2 apples, cored and chopped
- - 130g Alpro Simply Plain alternative to yogurt
- - 1 teaspoon clear honey

Made with

Simply Plain



Almond Roasted Unsweetened Chilled

