

## Ingredients

- 1 <sup>1</sup>/<sub>2</sub> cups uncooked quinoa, well rinsed
- 2 <sup>1</sup>/<sub>2</sub> cups water
- <sup>1</sup>/<sub>2</sub> teaspoon cinnamon
- 1/2 teaspoon pure vanilla extract
- Pinch of salt
- Optional toppings: peaches, bananas, sliced berries (fresh, frozen or canned), nuts and seeds, milk (dairy or non-dairy)

## INSTANT POT QUINOA BREAKFAST BOWL

Prep Time: 5 minutes | Cooking Time: 8 minutes Serves 6

## Directions

- **1.** Add quinoa, water, cinnamon, vanilla and a pinch of salt to Instant Pot.
- Close lid on the Instant Pot, making sure the knob is set to sealing. Select manual, high pressure, 8 minutes.
- **3**. When the beep sounds, turn the knob to venting to release any remaining pressure. Once valve drops, remove the lid.
- 4. Scoop the quinoa into a bowl and top with desired toppings.

