



JERNEJ KITCHEN

THE BEST QUINOA GRANOLA

This Quinoa Granola recipe is quick and incredibly delicious. A healthy breakfast filled with nuts, oats, and naturally sweetened.

MAKES 700G (1 GRANOLA
1/2
POUND)

PREPARATION:	5	MINUTES
BAKE:	20	MINUTES
TOTAL TIME:	25	MINUTES

GRANOLA

90 g (1/4 cup) agave syrup
2 tbsp coconut oil
500 g (6 cups) rolled oats
50 g (1 cup) puffed quinoa (or rice, millet)
150 g (1 1/2 cup) almonds, hazelnuts and walnuts
1 tbsp unsweetened cacao powder
1/2 tsp cinnamon powder
1/2 tsp salt
100 g (2/3 cup) dark chocolate chips

TOOLS AND EQUIPEMENT

saucepan
large bowl
spatula
large baking sheet
parchment paper

PREPARATION

Preheat the oven to 190 °C / 375 °F. Place a rack in the middle of the oven. Line a large baking sheet with parchment paper. Chop the nuts.

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Add agave syrup and coconut oil to a saucepan. Place over medium heat and cook for a minute or until the mixture is warm and the coconut oil is melted. Remove from the heat.

COMBINE THE INGREDIENTS AND BAKE

In a large bowl, stir to combine the oats, puffed quinoa, chopped nuts, cacao powder, cinnamon powder, salt, and agave mixture. Transfer to a prepared baking sheet and place in the preheated oven. Bake for 20 minutes at 190 °C / 375 °F or until the granola is golden-brown and crispy. Stir the granola once or twice while baking.

ADD THE CHOCOLATE AND STORE

Remove the baked quinoa granola from the heat and leave it to cool completely. Stir in the chocolate chips or chopped chocolate. Keep in an airtight container for up to 14 days.