

Quinoa & Oatmeal Granola

Ingredients:

- 2 teaspoons canola oil
- ¼ cup quinoa
- 1 cup oatmeal
- 1 teaspoon cinnamon
- 2 tablespoons agave nectar
- 1 tablespoon honey
- 1 teaspoon vanilla extract
- ¼ cup raisins

Directions:

1. Preheat oven to 325F.
2. Rinse quinoa well and let dry for a few minutes. Over medium heat add canola oil to a pan then add quinoa. Stir occasionally until it starts to “pop” open then stir frequently to prevent burning until most of the quinoa is popped open. Remove from heat.
3. In a medium bowl mix together oatmeal, cinnamon, agave nectar, honey, and vanilla extract. Spread on a baking sheet in an even layer and bake about 15 minutes, stirring twice during that time.
4. Remove pan from oven and cool slightly. Mix the quinoa, oatmeal mixture, and raisins together in the bowl. Serve with yogurt and fruit if desired.

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