NUTRITION NUGGET #20

What is Quinoa? What are its Nutritional Benefits?

Answer: Quinoa is a seed that is eaten like a grain. Quinoa is a complete and glutten-free protein, great for vegetarian meals. Quinoa can replace rice or oatmeal.





Facts:

- Quinoa (pronounced KEEN-wah) is a good source of manganese, magnesium, copper, zinc, potassium, iron and folate. Quinoa has twice as much fiber as other grains, which makes you feel fuller.
- Unlike many plant foods, Quinoa is a complete source of protein. Quinoa has no glutten, great for those following glutten-free diets.
- Cooking with Quinoa. Give quinoa a good rinse to remove any remaining saponins, a soapy resin that gives quinoa a bitter taste. Add about 1/4 teaspoon salt to each cup of quinoa. Bring 1 cup of rinsed quinoa and 2 cups of water to a boil, then simmer on low heat for 15 minutes until light and fluffy.
- Quinoa may taste bland, so add other spices during cooking such as a clove of smashed garlic, a sprig of fresh rosemary, and a dash of black pepper. You may also add quinoa to stews, soups and salads.
- Find online recipes, such as Quinoa and Black Bean Salad in the SNAP-Ed Connection Recipe Finder.
- There are different types of quinoa:
 - a) White quinoa—most common kind found in stores, often it's just called quinoa and at times ivory quinoa
 - b) Red quinoa—holds its shape better than white quinoa after cooking, suitable for cold salads or other recipes with grains.
 - c) Black quinoa—slightly earthier and sweeter than quinoa
 - d) Quinoa flakes—cook faster than kernels; used in breakfast.

Apply: A participant asks you what quinoa is and what it's used for. What can you tell the participant?

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