



Quinoa Pudding

1 1/2 cups almond-coconut milk (unsweetened) + additional
3 teaspoons vanilla
1 1/2 teaspoons cinnamon
1/2 teaspoon allspice
1/4 cup raisins
1/4 cup chia seeds
2 tablespoons sunflower oil
2 cups quinoa (cooked)

In a large pan, heat the almond-coconut milk, vanilla, cinnamon and allspice, stirring with a whisk. Once boiling, add the raisins and chia seed, mixing to thicken and to prevent burning. Remove from heat.

Add the sunflower oil and quinoa and mix to combine well. Place into a large dish and refrigerate overnight. Serve with additional almond-coconut milk on top, as the quinoa will retain much of the liquids during cooling.

Makes approximately 5 servings