



**Ingredients**

- ✓ ¾ cup white quinoa
- ✓ ¼ cup red or black quinoa
- ✓ 1 cup coconut milk (more for drizzling)
- ✓ 1 cup water
- ✓ 2 Tbsp. maple syrup (more for drizzling)
- ✓ 1 tsp. cinnamon
- ✓ ¼ tsp. salt
- ✓ ⅓ cup sultana raisins
- ✓ ⅓ cup walnuts, chopped coarsely
- ✓ Berries or other fruit (topping)

**Preparation**

Place both quinoas in a strainer and rinse very well. Put in a medium saucepan with coconut milk, water, maple syrup, cinnamon and salt. Mix well and simmer, covered, about 20 minutes, or until quinoa is tender. Stir in sultana raisins and serve in bowls, topped with walnuts, berries or other fruit, and drizzled with a bit of coconut milk and maple syrup.