



QUINOA - INSTANT POT



Ingredients

1 cup (175 g) quinoa
1½ cup (375 ml) water
1 pinch salt (optional)

This recipe can easily be doubled by simply putting twice the recommended ingredients in the pressure cooker. The pressure cooking time does not change if the recipe quantity is increased.

Read more:

<https://www.hippresurecooking.com/pressure-cooker-quinoa/>

Directions

1. Put the quinoa in a fine-mesh strainer and rinse under running water for a few minutes using your hands to rub the grains together.
2. Place the quinoa, water and salt in the pressure cooker. Close and lock the lid of the pressure cooker.
3. Cook for 1 minute at high pressure.
4. When time is up, open the pressure cooker with the Natural pressure release by disengaging the “keep warm” mode, or unplug the cooker, and open the lid when the pressure indicator/lid-lock has gone down (about 15 to 20 minutes).
5. Fluff quinoa with a fork and serve.