



Certified Gluten Free by the Celiac Support Association.



TEAR HERE.

Have a Grain Day!





Since 1882, Hodgson Mill has provided wholesome products that are delicious and nutritious. The original mill stands today as a testament to ingenuity, hard work and perseverance. Those traditional values still drive us today, in a state of the art facility where we provide quality and service unparalleled.

Basic Cooking Directions:

- 1. Combine 1 cup of guinoa with 2 cups of water or broth in a medium-sized saucepan with lid. Optional: add 1 Tbsp. olive or vegetable oil.
- 2. Bring the mixture to a boil.
- Reduce heat to medium-low and simmer until liquid is absorbed, about 15 minutes.
- 4. Turn off heat and let sit, covered, for 5 minutes.
- Fluff with a fork, season to taste and serve. Yield: 4 servings. Different quantities may be cooked using a ratio of 1 part dry quinoa to 2 parts liquid.

For additional flavor, toast dry guinoa before cooking. Heat 2 tsp. of oil in saucepan over medium heat. Add dry quinoa and stir until it becomes a golden brown color. Continue with basic cooking directions above.

Produced in a peanut free facility.

This package sold by weight, not by volume. Contents may have settled during shipping.

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HodgsonMill.com







Nutrition Facts

Serving Size 1/4 cup (46g) Servings Per Container about 5

Amount Per Serving

Calories 170 Calorie	s from Fat 20
	% Daily Value*
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 32g	11%
Dietary Fiber 4g	16%
Sugars 3g	

Protein 6g

Vitamin A 0%	•	Vitamin C 0%
Calcium 2%	•	Iron 10%
*Percent Daily Value	s non l	hased on a 2 000

calorie diet. Your daily values may be higher or lower depending on your calorie needs:

	CHICKING.	2,000	2,000
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydra	ate	300g	375g
Dietary Fiber		25g	30g
A-1-4			

Fat 9 · Carbohydrate 4 · Protein 4

INGREDIENTS:

Whole Grain Black Quinoa.

