



Manuka Honey, Oat and Quinoa Porridge

EASY · 15 MINS

Rich with nourishing ingredients including creamy oats, coconut milk, chia seeds, protein-rich quinoa and bioactive Manuka honey, this bowl of goodness is a filling start to the day that will warm everyone to their toes.



SKILL LEVEL
Easy

PREP TIME
15 mins

SERVINGS
2

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Ingredients

Porridge

- 600ml coconut milk, halved
- 1 tsp ground cinnamon
- 1/4 cup quinoa (we used red quinoa)
- 1/3 cup rolled oats
- 1 tbs ground LSA
- 1 tsp coconut oil
- 2 tsp vanilla extract
- 2 tbs [Capilano Active Manuka Honey](#)
- 1/4 tsp sea salt flakes

Raspberry Chia Jam

- 2 cups fresh or frozen raspberries
- 2 tbs chia seeds
- 1 tbs lemon juice
- 1 tbs [Capilano Active Manuka Honey](#)

To Serve

- 2 tbs raspberry chia jam
- 1 tbs pepitas
- 1 tsp ground cinnamon
- 1/4 cup pomegranate seeds
- 2 tbs coconut flakes
- 2 tbs cacao nibs

Method

1. To make the raspberry chia jam, heat raspberries in a small saucepan over medium-high heat and cook, stirring and pressing on the berries, until the fruit has broken down and started to simmer. Add the chia seeds, lemon juice and honey and stir to combine. Remove from heat and set aside to cool (the jam will thicken a lot as it cools).
2. To make the porridge, combine coconut milk, vanilla extract and cinnamon in a medium saucepan and bring to a simmer. Add the quinoa, rolled oats, coconut oil and sea salt and stir well to combine. Bring to the boil then reduce heat to a simmer and cook for 12 minutes stirring regularly until the oats are tender (add a little more coconut milk if necessary).
3. Remove from heat and leave to stand for 5 minutes. Add Manuka honey and mix to combine. To serve, pour porridge into two bowls and top with raspberry chia jam, pepitas, cinnamon, pomegranate seeds and cacao nibs

Used in this recipe



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*Vella, G. 2016. Issue 215. CSIRO.

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