

BLACK BEAN & QUINOA CHILLI



SERVES 4-6

INGREDIENTS

- 1 cup quinoa
- 2 x tins black beans
- 1x tin corn
- 1x tin tomatoes
- 1x 400g jar Passata
- 1 onion, chopped
- 2 garlic cloves, minced
- 1tsp chilli flakes
- 1tsp cumin
- 1/2tsp ground coriander seed
- Olive oil

Fresh coriander, avocado, lime and salad to serve





DIRECTIONS

- 1.In a medium pot, cook quinoa as per packet. Set aside.
- 2.In a large pot, heat 1tbsp. of olive oil on medium-high heat. Add onion and garlic, and cook until translucent. Add chilli, cumin and coriander, stir.
- 3.Mix in tomatoes, passata and black beans.
- 4. Bring to a boil; then reduce heat, cover and simmer for 20 minutes. Add water if needed.
- 5. After 20 minutes, stir in reserved quinoa and corn. Cook for another 5 minutes then serve with sides of your choice!

Recipe Shore!

BLUEBERRY BREAKFAST SMOOTHIE



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SINGLE SERVE

INGREDIENTS

- 1/2 cup fresh or frozen blueberries
- 1/2 banana
- 1tbsp oats
- 1tbsp nut butter
- · Pinch of cinnamon
- · 1 cup milk of choice

DIRECTIONS

Blend all ingredients together until smooth.

Enjoy!

