PLEASE DON'T READ THIS... IF CHANGE MAKES YOU ANGE

WE'RE PART OF THE GENEROUS REVOLUTION AND ALL OUR FOOD IS DELICIOUSLY HEALTHY, BETTER FOR THE ENVIRONMENT AND FAIRER TO FARMERS. WE'RE HERE TO CHANGE THE WORLD.



SEARCH



But first, squeeze my grains to separate.

MICROWAYE: Tear my top gently (2cm) and heat me quickly:

90 secs @ 900W / 2 mins @ 700W. Fork me to fluff me.

PAN FRY: Pour me into a pan with 1 tbsp of oil and stir over a medium heat for 2 mins. Mmmm!

COLD: Rip my top off, get stuck in.

ONCE OPEN: Keep me in the fridge and devour within 3 days.

MORE INSPIRATION AT QUINOLA.COM

SPICY MEXICAN QUINOA

INGREDIENTS Cooked Organic White Quinoa (Water, Quinoa) 68%, Organic Tomatoes 16%, Organic Vegetables (Sweetcorn, Adzucki Beans, Red Peppers) 13%, Organic Sunflower Oil, Organic Cayenne Hot Pepper, Organic Onion Powder, Organic Cumin, Sea Salt, Organic Garlic Powder, Organic Turmeric, Natural Flavouring.

NUTRITION INFORMATION	PER 100G	PER
Energy Fat Of which saturates Carbohydrates Of which sugars Fibre Protein Salt	611kJ / 145kcal 3.5g 0.4g 21.9g 2.8g 4.1g 4.5g 0.30g	764kJ / 181kcal 4.4g 0.5g 27.4g 3.5g 5.1g 5.6g 0.38g

'Reference intake of an average adult 8400kJ/2000kcal

Distributed by: Quinola Mothergrain 34 Bridge Street, Reading RG1 2LU, UK

Distributed in the EU by: Altiplans, BP 60523, 75425 Paris Cedex 09, France

contact@quinola.com

www.quinola.com

JOIN THE GENEROUS











CAST ASIDE THE RICE LET ME DANCE ACROSS YOUR TONGUE.

With a chilli touch that tingles but never makes you tremble, I'm a full-on fiesta of Mexican flavour. Packed with sweetcorn, red beans and tomatoes I'm here to party. And always allergen-free! LET'S DANCE!

WHERE DID I COME FROM?

My quinoa is from the Altiplano in Peru. Quinola knows the farmers (and their families) who grew the grains in my pack.

Best before date / Lot number:







FR-BIO-01 EU/NON-EU AGRICULTURE

Store in a cool dry place. Packed in modified Manufactured in France.

250g 🖰

