

Grains Cooked w/ Bouillon

Swick

Makes 2 1/2 cups | Active Time: 30 minutes | Total Time: 30 minutes

Step 1: Cooking the Quinoa

- 1 cup grain of choice
 - 1 1/2 to 2 cups water, depending on which grain you are cooking
 - 1 tbsp of Fresh Vegetable Bouillon
- To cook the grains, bring mix together the grain, water and Fresh Vegetable Bouillon and stir to combine.
- Bring to a simmer, cover and reduce heat to low. Cook for 10 to 12 minutes.

Remove from heat and let the grain sit for about 5 minutes. Fluff and serve.

The amount of time and water, will depend on the type of grain being cooked. For more information, review the Drill-down on ["/tips-techniques/472">Estimated Cooking Times for Grains"](#)