5 Reasons to Love Quinoa

Quinoa may be a super food, but most people don't find it super interesting. I disagree! It packs the same amount of protein per serving as milk, while giving you loads of nutrients, vitamins and minerals. It can easily stand alone in meals or be incorporated into a variety of healthy and flavorful recipes.

Not convinced to put this powerful grain into your meal rotation yet? Maybe these five reasons will change your mind:

- 1. It super fuels your body with energy. Cooked quinoa contains approximately 8 grams of protein per cup, according to the USDA. It's also one of the few vegetarian complete proteins, meaning it contains all 9 essential amino acids your body needs. Try it for breakfast or lunch to help you power through tough afternoon workouts or long days at work.
- 2. It stimulates healthy digestion. One cup of quinoa contains a healthy serving of 5 grams of fiber, which improves digestion, lowers cholesterol levels, controls blood sugar and helps you maintain a healthy weight.
- 3. It's a nutrient-dense food. Quinoa is an amazing source of iron, magnesium, calcium, potassium, folate (a B vitamin) and more. In fact, a recent study showed that the grain contains the same concentrated amounts of two flavonoids, quercetin and kaempferol, as found in antioxidant-rich berries like cranberries and ligonberries.
- 4. It's naturally low in calories. One cup of quinoa boasts just 222 calories. Because of its high levels of protein and fiber, this healthy carbohydrate doesn't convert quickly to sugar in your body. This means it doesn't spike your blood sugar levels and keeps you feeling fuller longer.
- 5. It's a versatile grain. Breakfast, lunch and dinner?

Check, check and check! Quinoa can be prepared in delicious ways at all mealtimes. And research has shown that this superfood's nutrient profile isn't compromised by boiling, steaming or simmering. Toss it in salads, stir-fries, soup and porridge, or shape it into a veggie burger or a sushi roll.