Quinoa Chia Fatayer

Cook Time: 0 min prep Time: 0 min total Time: 0 min servings: 0
Ingredients:

- 1 1/2 cups whole uncooked quinoa
- 1/3 cup whole chia seed
- 1 cup water, divided
- 1/4 cup olive oil
- 1/2 tsp baking soda
- 1/2 tsp sea salt
- 2 tsp lemon juice

Instructions:

1. Cover quinoa in water and store in the fridge overnight. Soak chia seed in 1/2 cup water until gel like (or overnight).
2. Preheat oven to 180C / 350F. Prepare 2 baking sheets with parchment paper (or a silicone baking mat)
3. Drain the quinoa and rinse well.
4. Place quinoa in a food processor with the chia gel, 1/2 cup water and rest of the ingredients. Mix for approximately 3 minutes. The mix will be a pourable pancake batter type consistency.
5. Use a 1/4 measuring cup to scoop out dough and pour onto the prepared baking sheet, making 16 in total (8 in each tray). You can also make 3 medium sized pizzas.
6. Bake for 45minutes until browned slightly for mini size, and 50-55 minutes for larger pizzas.
7. Remove from the oven. At this point you can add your desired toppings and return to the oven for 5-7minutes. Otherwise cool and store in the fridge to use within 5 days, or store in the freezer.