

Floating * SPROUTED BROWN RICE SPLIT PEA BLEND

www.eatwildrice.ca

UNIT SIZES: 2.5 kg, 5kg, 10kg, 25kg COOK TIME: 20 minutes

INGREDIENTS

Sprouted brown rice, split pea, wild rice, quinoa, hulled millet

COOKING INSTRUCTIONS

Cook Like Pasta: Fill large pot with water and add in blend. Bring to a boil. Cook for 20-25 mins depending on desired texture. Strain.

Stove Top:

- 1. In a large pot, combine 1 cup Floating Leaf Sprouted Brown Rice Blend and 2 cups of water or broth. Bring to a boil.
- 2. Cover, reduce heat to low simmer and cook for 20 minutes
- 4. Remove from heat and let stand, covered for 5 minutes. Drain.

To Prepare in rice cooker please follow cookers instructions and use same water ratios. Add more water if needed to reach desired texture. * Substitute water for broth/stock for enhanced flavour.

Amount % Daily V Teneur % valeur quotidis		y Value idienne
Calories / Calories 16	50	
Fat / Lipides 1.5 g		2 %
Saturated / saturés (+ Trans / trans 0 g).3 g	2 %
Cholesterol / Choles	térol 0 mg	
Sodium / Sodium 4 n	ng	1 %
Potassium / Potassium	ım 170 mg	5 %
Carbohydrate / Gluci	des 32 g	11 %
Fibre / Fibres 3 g		12 %
Sugars / Sucres 1 g		
Protein / Protéines 5	g	
Vitamin A / Vitamine A		0 %
Vitamin C / Vitamine C		0 %
Calcium / Calcium		2 %
Iron / Fer		8 %
Thiamine / Thiamine		6 %
Vitamin B6 / Vitamine	B6	6 %
Phosphorus / Phospho	ore	8 %
Magnesium / Magnési	um	15 %
Zinc / Zinc		6 %
Selenium / Sélénium		8 %
Manganese / Mangan	ése	35 %

PRODUCT HIGHLIGHTS

- Consistent cook time 20 mins
- Conventional blend ideal for everday restaurants
- Side dishes, salads
- Zip-lock packages for freshness and convenience
- Cholesterol Free
- Sodium Free
- Non-GMO











