

## Simple | Delicious | Satisfying

## Cooking Whole Grains

General guidelines for cooking popular whole grains







1 cup of dry grain	- Water -	Cook time*	Amount cooked
Barley	2 cups	45-55 minutes	4 cups
Brown rice	2½ cups	45 minutes (varies by variety)	3-4 cups
Bulgur	2 cups	10−12 minutes	3 cups
Couscous, whole wheat	2 cups	10 minutes (heat off)	3 cups
Farro	2 cups	45-55 minutes	3 cups
Oats, steel cut	4 cups	20 – 40 minutes	4 cups
Pasta, whole wheat	6 cups	8–12 minutes (varies by variety)	Varies
Quinoa	2 cups	12-15 minutes	3+ cups
Spelt	1½ cups	50-60 minutes	2 cups
Wheat berries	2½ cups	30-45 minutes	3 cups
Wild rice	3 cups	45-55 minutes	3½ cups

\*Cook time may vary.

Basic whole grain cooking techniques

**Boil and simmer method:** Cook most whole grains the same way you cook rice. Put the dry grain in a pan with water or broth, bring to a boil, and then simmer covered until the liquid is absorbed.

**Pasta method:** Pasta is usually cooked in a large amount of boiling water, boiled until tender, and then excess liquid is drained off. Some whole grains (including brown rice, farro, and wheat berries) can also be cooked in this way.

## **Shortcuts**

**Soaking:** Let grains soak before cooking to help reduce cooking time.

**Pre-Cooking:** Prepare whole grains in advance to help make meal preparation simple.



**Batch Cooking:** Cook whole grains in big batches and keep them in your fridge for 3 – 4 days to reheat or use in cold salads. You can also put them in your freezer for use at a later date.

**Quick Cooking:** Buy quick cooking grains such as bulgur, quinoa, and whole wheat couscous as they make a great addition to any meal and are perfect for busy nights or last minute meal prep.



## For steel cut oats, try this Med Way Life Hack.

- Put 4 cups water and 1 cup oats in a saucepan, bring to a boil.
- Take the pot off the heat, cover, put directly in the fridge, and leave overnight.
- In the morning, the steel cut oats will be ready for breakfast. Just reheat and serve.









