

## Rice Crackers



2 cups cooked rice (white or brown) or 2 cups cooked quinoa or other gluten-free grain,  
1/4 tsp. salt (or more to taste),  
1-2 Tbs. olive oil or canola oil,

1-1 Tbs water.  
sesame seeds (optional)  
garlic powder (optional)  
parsley flakes (optional)

Assemble ingredients and preheat oven to 350. Place all ingredients in food processor. Pulse until mixture forms a pasty ball. Spoon mixture onto a cookie sheet lined with parchment paper. Cover with a second piece of parchment paper and roll flat with a rolling pin. Score with a pizza cutter or knife into bite sized pieces and sprinkle with salt. You can add sesame seeds, herbs and spices, or sprinkle with kosher salt, either at the beginning in the food processor or sprinkle on afterward and press into dough when rolling. Bake at 350 for 40 minutes or until crisp. Break along scored lines.