## RINSING, COOKING \& SOAKING PULSES

Cooking methods \& times for dry pulses

|  | Beans | Whole Peas | Split <br> Peas | Whole Lentils | Split <br> Lentils | Whole Chickpeas | Split Chickpeas |
| :---: | :---: | :---: | :---: | :---: | :---: | :---: | :---: |
| Rinse | Yes | Yes | Yes | Yes | Yes | Yes | Yes |
| Soak | Yes | Yes | No | No | No | Yes | No |
| Water per cup dry pulses | $\begin{aligned} & 21 / 2-3 \\ & \text { cups } \end{aligned}$ | $\begin{aligned} & 21 / 2-3 \\ & \text { cups } \end{aligned}$ | 2 cups | $\begin{aligned} & 21 / 2-3 \\ & \text { cups } \end{aligned}$ | 2 cups | $2112-3$ cups | 2 cups |
| Cooking time | 1-1 $1 / 2$ hours | $1-1 \frac{1}{2}$ <br> hours | 45 mins | $\begin{aligned} & \text { 10-30 } \\ & \text { mins } \end{aligned}$ | 5-15 mins | 1-1 $1 / 2$ hours | ½-1 hour |
| Yield from 1 cup dry pulses | $\begin{array}{r} 21 / 2 \\ \text { cups } \end{array}$ | $21 / 2$ cups | 2 cups | $21 / 2$ cups | 2 cups | $21 / 2$ cups | 2 cups |


| Soaking Methods for <br> Dry Pulses | Directions |
| :---: | :---: |
| Long, cold soak or <br> overnight | Cover pulses with $\times 3$ the amount of cold water as amount of pulses (e.g. 1 cup <br> pulses = 3 cups water). Let stand 12 hours or overnight in refrigerator. To <br> reduce unwanted carbohydrates that can cause gas, drain and replenish water <br> once or twice throughout long soak. |
| Quick soak | Bring pulses and water to boil in a saucepan. Boil gently for 2 minutes then <br> remove from heat, cover, and let stand for 1 hour. |
| Microwave soak | Combine pulses and water in microwavable dish. Cover and microwave on high <br> for $10-15$ minutes then let stand for 1 hour. |

Every Child...Every Day...Well-nourished \| www.childnutritioncouncil.com Adapted from "Cooking with Pulses" by Pulse Canada

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| Rinse | Yes | Yes | Yes | Yes | Yes | Yes | Yes |
| Soak | Yes | Yes | No | No | No | Yes | No |
| Water per cup dry pulses | $\begin{aligned} & 21 / 2-3 \\ & \text { cups } \end{aligned}$ | $\begin{aligned} & 21 / 2-3 \\ & \text { cups } \end{aligned}$ | 2 cups | $\begin{aligned} & 21 / 2-3 \\ & \text { cups } \end{aligned}$ | 2 cups | $21 / 2-3$ cups | 2 cups |
| Cooking time | $1-11 / 2$ <br> hours | $1-11 / 2$ <br> hours | 45 mins | $\begin{aligned} & 10-30 \\ & \text { mins } \end{aligned}$ | 5-15 <br> mins | 1-1 $1 / 2$ hours | 1⁄2-1 hour |
| Yield <br> from 1 cup dry pulses | $\begin{array}{r} 21 / 2 \\ \text { cups } \end{array}$ | $21 / 2$ cups | 2 cups | $21 / 2$ cups | 2 cups | 2112 cups | 2 cups |


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