

# Black Bean and Quinoa Salad

Prep Time
Total Time
Meal Type
Servings

15 mins 25 mins Lunch,Dinner,Side 6



### Ingredients

lb,c g,ml

- 1 1/2 cup quinoa
- 1 1/2 cup black beans, canned, *rinsed and drained*
- 1 1/2 cup corn, frozen, defrosted
- 1 medium bell pepper, red, seeded and chopped
- 4 medium scallions, chopped
- 1 tsp garlic, *finely minced*
- 1/4 cup cilantro, fresh, chopped fine
- 1/4 tsp cayenne pepper optional
- 1/3 cup lime juice
- 1/2 tsp salt
- 1 1/4 tsp ground cumin
- salt, to taste
- pepper, to taste

## Directions

#### Prep

1. Rinse quinoa in a fine sieve under cold running water until water runs clear. Put quinoa in a pot with 2¼ cups water. Bring to a boil, then cover and simmer 20 minutes or until water is absorbed and quinoa is tender. Fluff quinoa with a fork and transfer to large bowl and allow to cool.

#### Make

- 1. Once quinoa has cooled, add beans, corn, bell pepper, scallions, garlic, cilantro, and cayenne (if using) and toss to combine.
- 2. In a small bowl whisk together lime juice, salt, cumin and add oil in a stream while whisking. Drizzle over salad and toss well. If desired, add salt and pepper, to taste.

## Notes

Toss in some fresh greens for added texture and nutrition!

Source: Nutrient data for this listing was provided by USDA Food Composition Database. Each "~" indicates a missing or incomplete value.

Nutrition information for recipes is calculated by retrieving and compiling individual food data from the USDA database. Factors such as brand selection, size of produce, and preparation can change nutrition information in any recipe. We offer this information as an estimate only.

Nutrition	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*	
Facts	Total Fat 3.5g	5%	Total Carbohydrates 50g	16%	* The percent Daily Value
	Saturated Fat 0.4g	2%	Dietary Fiber 8g	33%	(DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used
Calories 267	Trans Fat 0.0g		Total Sugars 3g		
	Cholesterol 0mg	0%			
	Sodium 202mg	8%	Protein 12g		for general nutrition advice.

- Show all nutrients -