

QUINOA & BLACK BEAN SALAD

Hands-on time: 30 minutes

Time to table: 60 minutes

Makes 8 cups

- 3 cups water
- 1-1/2 cups quinoa
- 2 teaspoons table salt
- 1/4 cup olive oil
- 1/4 cup red wine vinegar
- Zest & juice from 3 limes (about 5 tablespoons juice)
- 2 teaspoons kosher salt
- 1-1/4 teaspoon ground cumin
- 15 ounces canned black beans, rinsed and drained
- 1-1/2 cups frozen corn (no need to thaw or cook)
- 1 red bell pepper, chopped
- 1/2 red onion, chopped
- 2 jalapeño peppers, minced *** I only used 1 ***
- 2 cups cilantro (about 1 bunch), chopped

Bring water to boil in a medium saucepan over medium high. Rinse quinoa well under cold running water. Add salt and quinoa to water, return to boil. Reduce heat to medium, cover and cook until liquid is absorbed, about 15 minutes. Transfer to colander to drain and cool slightly.

Meanwhile, combine remaining ingredients in a large bowl. Add quinoa. Taste and add salt if needed. Let cool at least 30 minutes. Serve at room temperature.

A friend found this on the web.