
Mexican Quinoa Salad

Cook Time: 0 min

prep Time: 0 min

total Time: 0 min

servings: 1-2

Ingredients:

- 1/2 cup cherry tomatoes (red and yellow), halved
- 1/2 cup red sweet pepper, 1/2 inch diced
- 1/2 cup black beans (or kidney beans)
- 1/4 cup red onion, small dice
- 1 fresh corn, boiled then grilled and sliced off in chunks
- 1 tablespoon fresh jalapeño, minced
- 1/2 cup fresh cilantro, roughly chopped
- 1/2 cup cooked quinoa
- 1 small Avocado, diced

Dressing:

- 2 tablespoon lime juice
 - 2 tablespoon olive oil
 - 1/2 teaspoon salt
 - 1/4 teaspoon black pepper
 - 1/4 teaspoon minced garlic
 - pinch of cayenne
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Instructions:

1. Mixed all the dressing ingredients in a small bowl and set aside.
2. Add the salad ingredients to a serving bowl except for the avocado. Add the dressing and mix, then taste for seasoning. Finally arrange the avocado on the top and serve. Enjoy!