

from Pinterest or recipe runner.com

Mexican Quinoa Salad with ^{AGAVE}~~Honey~~ Lime Vinaigrette

★★★★★
4.24 from 25 votes

A colorful, flavorful, and healthy Mexican Quinoa Salad with a sweet and tangy Honey Lime Vinaigrette!

Salads

4 -6 servings

Danae

Ingredients

Salad

- 1 cup uncooked quinoa
- 1 1/2 cups cooked black beans
- 1/2 cup frozen corn
- 1 red bell pepper
- 1/4 cup diced onion
- 1 jalapeño
- 1/4 cup chopped cilantro

Dressing

- 1 1/2 tablespoons olive oil
- 1 1/2 tablespoons ~~honey~~ *agave nectar*
- 2 teaspoons lime zest
- 1/3 cup lime juice
- 1 teaspoon chili powder
- 3/4 teaspoon ground cumin

Instructions

1. Rinse the quinoa and cook according to package instructions. Let it cool to room temperature.
2. While the quinoa is cooling prep the remaining ingredients for the salad. Once the quinoa is cooled add in the remaining ingredients.
3. In a small bowl whisk together the dressing ingredients. Pour over the salad and toss everything together.
4. Serve the salad immediately or cover and store in the refrigerator until ready to serve.