quinoa and black bean salad

Ingredients

- 1/2 cup dry quinoa
- 1 1/2 cups water
- 1 1/2 tablespoons olive oil
- 3 tablespoons lime juice
- 1/4 teaspoon cumin
- 1/4 teaspoon ground coriander (dried cilantro seeds)
- 2 tablespoons cilantro, chopped
- 2 medium scallions, minced
- 1 15-ounce can black beans, rinsed and drained
- 2 cups tomato, chopped
- 1 medium red bell pepper, chopped
- 1 medium green bell pepper, chopped
- 2 fresh green chilis (or to taste), minced
- black pepper (to taste)

1. Rinse the quinoa in cold water. Boil water in a saucepan, then add the quinoa. Return to boil, then simmer until the water is absorbed, 10 to 15 minutes. Cool for 15 minutes.

2. When quinoa is cooking, mix olive oil, lime juice, cumin, coriander, chopped cilantro, and scallions in a small bowl, and set aside.

3. Combine chopped vegetables with the black beans in a large bowl, and set aside.

4. Once quinoa has cooled, combine all ingredients and mix well. Cover and refrigerate until ready to serve.

Yield 6 servings, Serving Size 1 cup, Calories 208, Total Fat 5g, Saturated Fat 1g, Cholesterol 0mg, Sodium 284mg, Total Fiber 7g, Protein 9g, Carbohydrates 34g, Potassium 619mg

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