



## Fiesta Quinoa Salad

Karen Mansur

*This colorful salad was inspired by a similar one I had at a brew pub (of all places!). It looks beautiful presented on a bed of leafy baby greens. Double this salad easily for an unforgettable potluck dish.*

### INGREDIENTS

1 cup quinoa  
2 cups vegetable broth  
2 ears corn, roasted and cut off cob  
1 red bell pepper, roasted and chopped  
1 14-ounce can black beans  
3 scallions  
½ cup chopped cilantro  
3 limes, juiced  
2 tablespoons olive oil  
½ teaspoon cumin  
½ teaspoon salt  
¼ teaspoon fresh ground black pepper  
1/8 teaspoon cayenne pepper



### INSTRUCTIONS

1. Put quinoa and broth in a medium saucepan. Bring to a boil, cover and simmer for 15 minutes or until tender.
2. In a large bowl, mix together quinoa, corn, pepper, beans, scallions and cilantro.
3. In a small bowl, whisk together lime juice, olive oil and seasonings. Pour over quinoa mixture. Cover and chill for at least 30 minutes to let flavors set.

**makes:** 4–6 servings