

Amazing Mexican Quinoa Salad



Serving: 8



Prep: 20 mins



Level: Easy



INGREDIENTS

2 cups cooked quinoa
1 (15 ounce) can pinto beans, rinsed and drained
1 (15 ounce) can kidney beans, rinsed and drained
1 (14 ounce) can corn
1 red onion, chopped
1 cup cooked brown rice
1 red bell pepper, chopped
¼ cup chopped fresh cilantro

Dressing:

¾ cup olive oil
⅓ cup red wine vinegar
1 tablespoon chili powder, or to taste
2 cloves garlic, mashed
½ teaspoon salt
½ teaspoon ground black pepper
¼ teaspoon cayenne pepper, or to taste

PREPARATION

1. Mix quinoa, pinto beans, kidney beans, corn, red onion, brown rice, red bell pepper, and cilantro together in a glass or plastic container with a lid.
2. Whisk olive oil, vinegar, chili powder, garlic, salt, black pepper, and cayenne pepper together in a bowl; pour over quinoa mixture and toss to coat. Cover bowl with a lid and refrigerate until flavors blend, at least 2 hours. Stir again before serving.