

# From our kitchen to yours



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## Amazing Mexican Quinoa Salad

Courtesy of Rita, [allrecipes.com](http://allrecipes.com)

**PREP TIME:** 20 min    **TOTAL TIME:** 2h 20min    **YIELDS:** 6 servings

### Ingredients:

2 cups	cooked quinoa	Dressing:	
1 (15 oz.)	can pinto beans, rinsed and drained	3/4 cup	olive oil
1 (15 oz.)	can kidney beans, rinsed and drained	1/3 cup	red wine vinegar
1 (14 oz.)	can corn	1 tbsp	chili powder, or to taste
1	red onion, chopped	2	cloves garlic, mashed
1 cup	cooked brown rice	1/2 tsp	salt
1	red bell pepper, chopped	1/2 tsp	ground black pepper
1/4 cup	chopped fresh cilantro	1/4 tsp	cayenne pepper, or to taste

### Directions:

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.

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.

