Southwest Quinoa & Black Beans

Ingredients

2 c quinoa, cooked
1 can black beans, drained and rinsed
2 T olive oil
1 bell pepper, diced
1 onion, diced
1 tsp cumin
2-3 scoops salsa
1 T red wine vinegar

Directions

Preheat oven to 350 F. Place cut peppers and onions on a sheet pan, drizzle with oil and toss to coat. Roast for about 15 minutes, until softened and beginning to brown.

In a large bowl, add cooked quinoa, black beans, pepper, onions (being sure to scrape in oil from pan), cumin, salsa and vinegar. Mix to combine.

Optional add-ins: Cilantro, Mango, Diced Jicama, Corn, Lime Juice, Diced Tomato