



Mango Quinoa Salad with Chili Lime Dressing

Ingredients:

- ½ cup Nature's Earthly Choice™ Tri-Color Quinoa
- 1 cup broth or water
- 1 mango, diced
- 15 ounces black beans or chickpeas
- 1 small tomato, diced
- ½ cup fresh cilantro, chopped
- Salt and pepper, to taste

Chili Lime Dressing

- Juice from 1 lime
- ½ teaspoon chili powder
- 2 teaspoons maple syrup
- 1 tablespoon apple cider vinegar
- 4 tablespoons olive oil

Directions:

1. Whisk the dressing ingredients together. Pour into an air-tight container. Chill for 20 minutes.
2. In a small pot, combine the quinoa and liquid. Bring to a boil then reduce to a simmer. Cook for 15 to 20 minutes, or until quinoa is tender. Fluff and let cool.
3. In a large bowl, toss the quinoa, mango, beans, tomato, cilantro, salt, and pepper. Drizzle with chili lime dressing.