

# Quinoa and Black Bean Salad



FOODSERVICE

SERVING SIZE: 20

## Ingredients

- 2 1/2 cups **Furmano's Fully Cooked Quinoa**
- 1 1/4 cups **Furmano's Seasoned Black Beans**, Drained
- 3 tablespoons Fresh Lime Juice and Zest of Lime
- 2 tablespoons Chipotle in Adobo
- 3 tablespoons Apple Cider Vinegar
- 5/8 cup Extra Virgin Olive Oil
- 1 1/4 dozen Scallions, White and Light Green Parts Only, thinly sliced
- 1/4 cup Red Onion, Finely Diced
- 1/4 cup Cilantro, Chopped
- As Needed Pepper to Taste
- As Needed Salt To Taste

## In This Recipe



Fully Cooked Quinoa - 24 oz.



Fully Cooked Quinoa - 96 oz.



Pouch Seasoned Black Beans



Seasoned Black Beans

## Preparation

1. In a large bowl, whisk vinegar, lime juice, zest, and chipotle. In a thin slow steady stream add olive oil and whisk until blended.
2. Add in the quinoa, black beans, scallions, red onion and cilantro. Toss to combine.
3. Can be served immediately.