

Moroccan Quinoa Salad

- 3 cups of cooked quinoa (1 cup dried)
- 1/3 cup freshly squeezed lemon juice (about 2 lemons)
- 3 tbsp olive oil
- 2 tsp ground cumin
- 1 tsp salt
- 1/4 tsp sugar
- 1 1/2 cup canned black beans, rinsed
- 1 1/2 cup corn kernels (about 2 cobs) or defrosted from frozen
- 1/2 small red onion, thinly sliced
- 1 pint cherry tomatoes, halved
- 1/2 cup slivered almonds, toasted
- 1/4 cup chopped green or black olives
- 1/4 cup chopped fresh mint
- 1/4 cup chopped fresh coriander



Preparation

1. Cook quinoa, according to package instructions.
 - Basically just like rice!
2. While quinoa is cooking, whisk together lemon juice, olive oil, cumin, salt and sugar into a vinaigrette in a small bowl.
3. Combine quinoa and all remaining ingredients, except fresh herbs, into a medium-sized bowl.
4. Drizzle with vinaigrette. Toss to combine.
5. Refrigerate for at least one hour to allow flavours to combine. Add fresh herbs just prior to serving. May be served at room temperature.

***NOTE: feel free to play around with your veggies! I personally do not like olives so I omitted them and added cucumber and fresh red and orange peppers instead!*