



## southwest quinoa taco bowl

cook time:  
**15**

prep time:  
**15**

featured product:  
**50/50!**

add some southwest to your life with this southwest quinoa taco bowl recipe! everyone loves a good taco bowl! this southwest quinoa taco bowl is healthy, hearty and packed with protein. with plenty of our 50/50 greens mix, veggies and hearty quinoa and black beans, this taco bowl recipe is full of flavor but low in calories and fat! great as a flavorful lunch or healthy dinner choice!



### ingredients

4 servings

- 1 package (5 ounces) **organicgirl® 50/50 blend?**
- $\frac{3}{4}$  cup **organicgirl® white cheddar dressing**, divided
- 1 cup quinoa
- $\frac{1}{2}$  teaspoon sea salt
- 1 can (15 ounces) black beans, rinsed and drained
- 1 ripe avocado, pitted and sliced
- 1 large tomato, diced
- ? cup chopped fresh cilantro leaves

### substitutions

? *substitute with* **baby spring mix**

### directions

1. in a medium saucepan bring quinoa, salt and  $1\frac{1}{2}$  cups water to a boil. cover and reduce heat to low. simmer for 15 minutes or until tender.
2. remove from heat, let stand covered for 5 minutes, then fluff with a fork. stir in  $\frac{1}{2}$  cup dressing.
3. arrange greens between 4 bowls and evenly distribute quinoa on top. top with black beans, avocado, tomato and cilantro.
4. drizzle each bowl with an additional tablespoon of dressing.