



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**?
¾ cup **organicgirl® white cheddar dressing**, divided
1 cup quinoa
½ 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 1½ 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 ½ 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.