

# Loaded Mexican Veggie Quinoa with Cilantro Lime Vinaigrette

## Quinoa

1 tbs. extra-virgin olive oil  
½ yellow onion, diced  
2 cloves garlic, minced or pressed  
1 cup uncooked quinoa  
2 cups chicken stock  
¼ tsp. Kosher salt  
1 (15.5-oz.) can black beans, drained and rinsed  
1 red bell pepper, seeded, membranes removed, chopped  
Diced avocado  
Crumbled Feta or cotija cheese

## Cilantro Lime Vinaigrette

2 tbs. extra-virgin olive oil  
¼ cup cilantro, chopped  
Juice of 1 lime (about 2 tbs.)  
1 tbs. agave  
¼ tsp. ground cumin  
¼ tsp. Kosher salt  
¼ tsp. freshly ground black pepper

In a large Dutch oven or skillet, heat olive oil to a shimmer over medium-high heat. Add in the onion and sauté until softened (about 8 minutes). Add in the garlic and cook until fragrant (about 30 seconds). Add in the quinoa, and cook, stirring occasionally until quinoa is toasted (about 5 minutes). Pour in the chicken stock, sprinkle on the salt, cover, and lower the heat to medium-low. Cook, stirring occasionally, until quinoa soaks up the liquid (about 20 minutes).

Meanwhile, combine all ingredients of the vinaigrette in a medium bowl. Whisk well until combined and set aside.

Once quinoa is cooked, stir the vinaigrette into the mixture. Add in the beans and bell pepper, and stir to combine. Serve with diced avocado and crumbled Feta or cotija cheese on top.



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