

## Quinoa Salad

1 cup quinoa  
2 cups vegetable broth  
4 tablespoons extra virgin olive oil  
3 tablespoons fresh lime juice  
2 teaspoons red wine vinegar  
2 teaspoons ground cumin  
4 green onions, chopped  
1 red bell pepper, chopped  
1/4 cup fresh cilantro, chopped  
1 cup frozen corn, thawed  
1 can black beans (I sometimes use chickpea)  
Salt and pepper to taste

Bring broth and quinoa to a boil and cook until all liquid has been absorbed (approx 15 minutes). Set aside to cool. In a large bowl, whisk together olive oil, vinegar, lime juice and cumin. Add green onion, pepper, cilantro, corn and beans and toss to coat. Fluff quinoa and add to the bowl and mix well. Add salt and pepper to taste. Serve immediately or refrigerate until serving.