

Mexican Quinoa Salad Recipe

by Olive Oil Marketplace
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INGREDIENTS

- 3 tablespoons [Olive Oil Marketplace Persian Lime Olive Oil](#) divided into 1 tablespoons
- 1/2 cup yellow onion chopped
- 1 cup quinoa if not pre-washed, follow package instructions for rinsing
- 1-2/3 cups vegetable broth
- 1 teaspoon salt divided into 1/2 teaspoons
- 1 cup tomatoes chopped
- 1-1/4 cups fresh cut cooked corn from 2 cobs

- 2 scallions white and green parts, finely sliced
- 1 small jalapeño pepper seeded and finely chopped
- 1/3 cup fresh cilantro chopped
- 1 tablespoon fresh lime juice
- 1 avocado cut into bite-sized chunks

INSTRUCTIONS

- Heat 1 tablespoon Persian Lime EVOO in a medium sauce pan over medium-low heat.
- Add onions and cook, stirring frequently, until soft and translucent, about 5 minutes.
- Add quinoa to onions and continue cooking, stirring constantly, for 3-4 minutes.
- Add vegetable broth and stir in 1/2 teaspoon salt. Turn heat up to high and bring to a boil. Cover pan tightly with lid, turn heat down to low and simmer for 17-20 minutes, until liquid is absorbed and quinoa is cooked.
- Transfer cooked quinoa to mixing bowl and chill in refrigerator.
- When quinoa is cool, add remaining tablespoons of Persian Lime EVOO, tomatoes, corn, scallions, jalapeno, cilantro, remaining 1/2 teaspoon salt and lime juice.
- Taste and adjust seasoning if necessary.
- Right before serving, scatter avocado chunks over top.

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