**Mexi-Cali Quinoa Salad**

1 cup cooked quinoa

1/2 ripe avocado, diced

1 whole tomato, diced

1 large handful cilantro, minced

3-4 large kale leaves, de-stemmed and chopped *(spinach would be a great substitute)*

3 green onion stalks, chopped

1 Tbsp cheddar cheese, shredded (optional; *omit for vegan cooking*)

1/2 red or yellow bell pepper (or both!), finely chopped

1 can black beans, drained & rinsed

1/2 tsp cayenne (1/4 tsp if you like foods less spicy)

1/2 tsp each cumin & garlic powder

**Dressing**

~2 Tbsp cilantro, finely minced

1/4 avocado, mashed

2 Tbsp each white vinegar & apple cider vinegar

1 tsp honey

salt/pepper to taste (~1/2 tsp each)

1 Tbsp olive oil

Add the quinoa equally to two serving bowls and set aside. Add the next 7 ingredients (through bell pepper) into a large bowl and set aside. Place drained & rinsed black beans in a sauce pot and add remaining ingredients. Stir well and cook ~5 minutes over medium heat. Remove from heat and set aside.

To make the dressing, add the cilantro, mashed avocado, honey, and vinegars to a small bowl. Stir very well until creamy. Add salt/pepper to taste and stir in the olive oil.

Add the black beans and dressing to the veggie mix in the large bowl and stir until well incorporated. Spoon a generous portion (~1 cup) on top of each bowl of quinoa and enjoy! Serve with a slice of lime, if desired.