

# Fiesta Quinoa

written by The Recipe Exchange | June 28, 2015

## **Ingredients**

1 tbsp olive oil  
1 onions (diced)  
1 tbsp minced garlic  
1 tbsp chili powder  
2 tbsps tomato paste  
2 cups chicken broth  
1/2 tsp salt  
1 1/3 cups quinoa  
2 1/4 cups black beans (rinsed and drained)

## **Directions**

In saucepan, heat oil over medium-high heat; cook onions and garlic for 2 to 3 minutes, stirring often, or until starting to soften. Add chili powder; cook, stirring, for 30 seconds. Add tomato paste; cook, stirring, for 1 minute. Add broth and salt. Bring to a simmer over medium-high heat. Stir in quinoa and black beans; reduce heat to low, cover and cook for 20 minutes.

Remove from heat and let stand, covered, for 5 minutes. Fluff with fork. You may serve it garnished with lime wedges and coriander sprigs, if desired.