

Quinoa with Oranges, Avocado, Black Beans, and Pistachios

Makes 4 main dish servings or 8 side dish servings

Ingredients

- 1 and ½ cups quinoa
- 3 cups water
- Zest of 1 orange
- 2 oranges, cut into bite-sized pieces
- 1 large avocado, cubed
- 1 15-oz. can black beans, drained and rinsed
- 1/3 cup shelled pistachios
- 3 green onions, sliced
- 1 cup cherry tomatoes, quartered
- 1/3 cup orange juice
- 3 tbsp. extra virgin olive oil
- 1 tbsp. agave nectar
- Salt and pepper to taste



Directions

- 1) Preheat the oven to 350 degrees.
- 2) Combine the quinoa, water, orange zest, salt and pepper in a medium sauce pan. Bring to a boil. Cover and simmer for about 15 minutes, or until all liquid is absorbed and the quinoa is tender.
- 3) Place the pistachios on a small baking sheet and toast at 350 degrees for about 8 minutes, or until slightly golden.
- 4) Combine the quinoa, oranges, avocado, black beans, toasted pistachios, green onions, and cherry tomatoes in a large serving bowl.
- 5) Whisk together the olive oil, orange juice, agave nectar, salt and pepper. Pour over quinoa and toss.
- 6) Serve warm, room temperature, or cold.