

## Quinoa with Sweet Potato, Corn, Red Onion, and Cilantro-Lime Dressing

*This easy vegan southwest-style quinoa salad is great served hot, cold, or at room temperature. If you're not vegan, crumbled Cotija cheese is an excellent addition to this.*

**Makes 4-6 servings**

### **Ingredients**

- 1 and ½ cups quinoa
- 3 cups water
- Zest of 2 limes (about 2 tsp.)
- ½ tsp. ground cumin
- 1 to 1 and ½ lb. sweet potato, cut into ½-inch cubes
- 1 tbsp. olive oil
- 1 and ½ cups corn kernels
- ¼ to ½ cup finely chopped red onion
- 1 and ½ cups quartered grape or cherry tomatoes

### **Dressing**

- ¼ cup extra virgin olive oil
- ¼ cup lime juice
- 1 tbsp. agave nectar
- ½ tsp. ground cumin
- ½ cup chopped cilantro
- Salt and pepper to taste

### **Directions**

- 1) Preheat the oven to 425 degrees.
- 2) Combine the quinoa, water, lime zest, and cumin in a medium sauce pan. Bring to a boil and simmer, covered, for about 15 minutes, or until the quinoa has absorbed all of the liquid and is tender.
- 3) Meanwhile, combine the sweet potato and olive oil on a lightly-greased baking sheet. Bake at 425 degrees for about 20 minutes, or until tender.
- 4) Combine the cooked quinoa, sweet potato, corn, red onion, and tomatoes in a serving bowl.
- 5) In a small bowl, whisk together dressing. Pour over salad, toss, and serve.