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Quinoa One Bowl Meal

Recipe from Pamela Frost Dennis

Ingredients:

- 1 tablespoon olive oil (give or take)
- 1 diced onion yellow, red whatever you like.
- ½ diced red pepper
- 2 cloves garlic, minced
- ½ a large jalapeno, minced (taste before adding all of the jalapeno, depending on how spicy you want the dish to be)
- 3/4 cup quinoa
- 1 cup vegetable or chicken broth
- 1 (15-ounce) can black beans, drained and rinsed
- 1 (14.5 oz) can fire-roasted diced tomatoes (not drained)
- 1 cup corn kernels frozen is fine. Add more if you like.
- Smoked Paprika to taste
- Salt and Pepper to taste
- 1 avocado, halved, seeded, peeled and diced
- 2 tablespoons chopped fresh cilantro leaves

Instructions

- 1. Sauté the garlic, onion, pepper, and jalapeno until it starts to brown, about one minute.
- 2. Add the quinoa, broth, black beans, diced tomatoes, corn, smoked paprika, salt and pepper to the skillet and stir to mix well.
- 3. Bring the liquid to a boil, then reduce heat to medium low and cover the pan with the lid.
- 4. Cook covered for 20-25 minutes, until the quinoa is cooked through, but stir it halfway through cooking just to make sure the quinoa cooks evenly.
- 5. Serve in bowls and sprinkle the chopped cilantro and diced avocado on top.