



K O K O M O
WINERY

Black Bean-and-Quinoa Salad

Ingredients

1. 12 ounces dried black beans, picked over and rinsed
2. Salt
3. 1 cup quinoa, rinsed
4. 3 tablespoons sherry vinegar
5. 1 tablespoon soy sauce
6. 1 tablespoon fresh lime juice
7. 1 chipotle in adobo, minced
8. 1/4 cup plus 2 tablespoons extra-virgin olive oil
9. 6 scallions, white and light green parts only, thinly sliced
10. 1 small red onion, finely diced
11. 1 yellow bell pepper, finely diced
12. 1/4 cup chopped cilantro

1. In a large saucepan, cover the beans with cold water and bring to a boil. Cover and let stand off the heat for 1 hour.
2. Drain the beans. Return them to the pot and cover with 3 inches of water. Bring to a boil and simmer over low heat until tender, about 1 hour and 30 minutes; season generously with salt during the last 10 minutes. Drain and let cool.
3. Meanwhile, in a medium saucepan, combine the quinoa with 2 cups of water and a pinch of salt and bring to a boil. Cover the saucepan and simmer the quinoa over low heat until the water has been absorbed, about 15 minutes. Spread the quinoa on a plate and let cool.
4. In a large bowl, whisk the vinegar, soy sauce, lime juice and chipotle. Add the olive oil in a thin stream, whisking until blended. Add the black beans, quinoa, scallions, red onion, yellow pepper and cilantro. Season with salt, toss to combine and serve.

Make Ahead The black bean-and-quinoa salad can be refrigerated overnight.