

Tri Color Quinoa w/Tri Color Peppers and Cilantro Lime Vinaigrette



FOODSERVICE

SERVING SIZE: 6

Ingredients

- 2 cups **Furmano's Fully Cooked Tri-Color Quinoa**
- 2 tablespoons Red Bell Pepper Diced
- 2 tablespoons Yellow Bell Pepper, Diced
- 2 tablespoons Orange Bell Pepper Diced
- 1/4 cup Cilantro Lime Vinaigrette- Recipe Follows
- 3/4 cup Cilantro
- 1/2 cup Olive Oil
- 1/4 cup Lime Juice
- 1 teaspoon Fresh Garlic, Minced
- 1/2 teaspoon Salt
- 1/4 teaspoon Black Pepper Flakes

In This Recipe



Fully Cooked Tri-Color Quinoa - 24 oz.



Fully Cooked Tri-Color Quinoa - 96 oz.

Preparation

1. In a food processor or blender combine: Cilantro, Oil, Lime Juice, Garlic, Salt and Pepper. Run for 45 seconds. Scrape down sides and pulse until combined. Reserve.
2. In a mixing bowl combine: Tri Color Quinoa, Tri Color Peppers and Cilantro Lime Vinaigrette. Toss. Best served cold.

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