

The Kitchen at Second Harvest One Pan Tex-Mex Quinoa try at home recipe





Ingredients

- 1 tbsp. olive oil
- 2 cloves garlic, minced
- 1 jalapeno, minced (optional)
- 1 cup quinoa
- 1 cup vegetable broth
- 1 can black beans, drained and rinsed
- 1 can diced tomatoes
- 1 cup corn

- 1 tsp. chili powder
- 1/2 tsp. cumin
- 1 avocado
- Juice of 1 lime
- 2 tbsp. chopped cilantro
- Salt and pepper to taste

Yield: 4 servings Serving Size: 1 cup



Find more recipes, free classes, and ways to get involved!



secondharvestkitchen.org

Directions

- 1. Heat olive oil in a large skillet over medium high heat. Add garlic and jalapeno, and cook, stirring frequently, until fragrant, about 1 minute.
- 2. Stir in quinoa, vegetable broth, beans, tomatoes, corn, chili powder and cumin; season with salt and pepper, to taste.
- 3. Bring to a boil; cover, reduce heat and simmer until quinoa is cooked through, about 20 minutes.
- 4. Stir in avocado, lime juice, and cilantro.
- 5. Serve immediately



The Kitchen at Second Harvest One Pan Tex-Mex Quinoa try at home recipe

flip to learn more!





Ingredients

- 1 tbsp. olive oil
- 2 cloves garlic, minced
- 1 jalapeno, minced (optional)
- 1 cup quinoa
- 1 cup vegetable broth
- 1 can black beans, drained and rinsed
- 1 can diced tomatoes
- 1 cup corn

- 1 tsp. chili powder
- 1/2 tsp. cumin
- 1 avocado
- Juice of 1 lime
- 2 tbsp. chopped cilantro
- Salt and pepper to taste

Yield: 4 servings Serving Size: 1 cup

Directions

- 1. Heat olive oil in a large skillet over medium high heat. Add garlic and jalapeno, and cook, stirring frequently, until fragrant, about 1 minute.
- 2. Stir in quinoa, vegetable broth, beans, tomatoes, corn, chili powder and cumin; season with salt and pepper, to taste.
- 3. Bring to a boil; cover, reduce heat and simmer until quinoa is cooked through, about 20 minutes.
- 4. Stir in avocado, lime juice, and cilantro.
- 5. Serve immediately



Find more recipes, free classes, and ways to get involved!



secondharvestkitchen.org

Featured Food Groups

The benefits of healthy eating add up over time, bite by bite. Small changes matter. Start Simple with MyPlate.

A healthy eating routine is important at every stage of life. It can have positive effects that add up over time. It's important to eat a variety of fruits, vegetables, grains, protein foods, and dairy or fortified alternatives. When deciding what to eat or drink, choose options that are full of nutrients. Make every bite count.





Protein includes all foods made from seafood; meat, poultry, and eggs; beans, peas, lentils; and nuts, seeds, and soy products. Beans, peas, and lentils are also part of the Vegetable Group.



Foods made from wheat, rice, oats, cornmeal, barley, or another cereal grain is a **grain** product. Bread, pasta, breakfast cereals, grits, and tortillas are examples of grain products. Foods such as popcorn, rice, and oatmeal are also included in the Grains Group.

Cooking Tips

• Garnish with cheese, green onion, and Greek yogurt.

Nutrition Facts





Second Harvest is an equal opportunity provider.

Featured Food Groups

The benefits of healthy eating add up over time, bite by bite. Small changes matter. Start Simple with MyPlate.

A healthy eating routine is important at every stage of life. It can have positive effects that add up over time. It's important to eat a variety of fruits, vegetables, grains, protein foods, and dairy or fortified alternatives. When deciding what to eat or drink, choose options that are full of nutrients. Make every bite count.





Protein includes all foods made from seafood; meat, poultry, and eggs; beans, peas, lentils; and nuts, seeds, and soy products. Beans, peas, and lentils are also part of the Vegetable Group.



Foods made from wheat, rice, oats, cornmeal, barley, or another cereal grain is a **grain** product. Bread, pasta, breakfast cereals, grits, and tortillas are examples of grain products. Foods such as popcorn, rice, and oatmeal are also included in the Grains Group.

Cooking Tips

• Garnish with cheese, green onion, and Greek yogurt.

Nutrition Facts

Nutrition Fa	acts
4 servings per container Serving size	1 cup
Amount Per Serving Calories	450
	% Daily Value*
Total Fat 12g	15%
Saturated Fat 1.7g	9%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 950mg	41%
Total Carbohydrate 71g	26%
Dietary Fiber 19g	68%
Total Sugars 8g	
Includes 0g Added Sugars	0%
Protein 18g	36%
Vitamin D 0mog	0%
Calcium 143mg	10%
Iron 5.04mg	30%
Potassium 1128mg	25%
"The % Daily Value (DV) tells you how much a serving of food contributes to a daily diet. 2,0 day is used for general nutrition advice.	a nutrient in a