



## Sweet Potato Black Bean Quinoa Bake - Allons-y!

6 servings

55 minutes

### Ingredients

- 3 Sweet Potato (small, peeled and chopped)
- 2 cups Black Beans (cooked, from the can)
- 1 cup Quinoa (dry, uncooked)
- 1 Red Bell Pepper (chopped)
- 3 stalks Celeri (chopped)
- 1 tbsp Chili Powder
- 1 tbsp Cumin (ground)
- 1 tsp Garlic Powder
- 1/8 tsp Sea Salt
- 2 cups Organic Vegetable Broth (or water)
- 1 1/2 tsps Lime Juice (juiced)
- 1 Avocado (diced)

### Directions

- 1 Preheat oven to 375°F (190°C).
- 2 In a large baking dish, add the sweet potatoes, black beans, quinoa, pepper, onion, chili powder, cumin, garlic and sea salt. Stir well to combine and then add the broth.
- 3 Cover the baking dish with foil and bake for 40 minutes or until the broth has absorbed completely, the quinoa is fluffy and the sweet potatoes are tender. Remove from the oven.
- 4 Let the quinoa bake sit for 5 minutes before dividing between plates. Top each plate with lime juice and avocado. Enjoy!

### Notes

**No Green Onion**, Use a white or red onion instead.

**No Red Bell Pepper**, Use a green or yellow bell pepper instead.

**Leftovers**, Keeps well in the fridge for up to four days.

**More Flavor**, Top with chopped cilantro, shredded cheese, salsa and/or sour cream.