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## CHIPOTLE CHICKEN & BEAN QUINOA SALAD CUPS WITH CILANTRO LIME VINAIGRETTE

**SERVES:** 4 SERVINGS | **PREP & COOK TIME:** 25 MINUTES

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### INGREDIENTS

- 1 can (15 ounces) READ 3 or 4 Bean Salad
- 2 tablespoons freshly squeezed lime juice
- 2 tablespoons canned chipotle in adobo, divided (1 tablespoon adobo sauce; 1 pepper, minced)
- 1 teaspoon Dijon mustard
- 1/4 teaspoon kosher salt (or to taste)
- 1/8 teaspoon black pepper
- 3 tablespoons olive oil
- 1/4 cup finely chopped fresh cilantro
- 1 1/2 cups cooked quinoa
- 1 cup diced chicken, cooked (leftover or rotisserie)
- 1/4 cup finely sliced green onions
- 4 leaves Bibb lettuce

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### INSTRUCTIONS

1. Drain bean salad; reserve 2 tablespoons liquid.

2. To prepare dressing, in small bowl whisk together reserved liquid, lime juice, 1 tablespoon adobo sauce, mustard, salt and pepper. Whisk in oil until completely combined. Stir in cilantro; set aside.
  3. In medium bowl, combine bean salad, quinoa, chicken, onions and minced chipotle pepper. Add dressing; toss gently.
  4. Divide bean salad mixture equally among lettuce cups.
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**FIND IT ONLINE:**

<http://www.readsalads.com/recipes/2016/10/11/chipotle-chicken-bean-quinoa-salad-cups>

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