

# black bean

## ORZO SALAD

feeds: 4  
takes: 15 minutes

### Ingredients

4 cups fresh spinach  
1/4 cup fresh cilantro, chopped  
2 medium tomatoes, seeded and chopped  
1/4 cup green onion, chopped  
2 cans black beans, rinsed and drained  
1 portion ripe olives, sliced, drained  
2 tablespoons olive oil  
2 tablespoons lime juice  
1 teaspoon cumin, ground  
1/8 teaspoon salt  
1/2 teaspoon pepper  
1 1/2 cups orzo, cooked

### Directions

- > Mix beans, olives, tomatoes, onions and cilantro in a large bowl.
- > Mix oil, lime juice, cumin, pepper and salt; toss with bean mixture.
- > Add in pasta (cooked).
- > Let sit for 1 hour to blend flavors.
- > Serve at room temperature.

**TIP: Serve on spinach to add extra veg!**

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