

# Quinoa Radish Bowl

9 ingredients · 22 minutes · 4 servings



## Directions

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1. Cook the quinoa according to the directions on the package, and set aside to cool.
2. Once the quinoa has cooled, divide it between bowls along with the black beans, carrots, radishes, and alfalfa sprouts.
3. Whisk together the lemon juice, dill, and garlic. Drizzle over top of the quinoa bowls and season with salt and pepper to taste. Enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to four days.

### Serving Size

One serving equals approximately three cups.

### Additional Toppings

Add sauerkraut, kimchi, balsamic vinegar, pickled veggies, or your favorite dressing.

## Ingredients

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- 1 cup** Quinoa (uncooked)
- 2 cups** Black Beans (cooked)
- 1** Carrot (medium, shredded)
- 2 cups** Radishes (sliced)
- 2 cups** Alfalfa Sprouts
- 1/4 cup** Lemon Juice
- 1/4 cup** Fresh Dill (chopped)
- 1** Garlic (cloves, minced)
- Sea Salt & Black Pepper (to taste)