

Food Babe's Quinoa Avocado Tacos



Prep Time:	Cook Time:	Total Time:	Serves:
15 mins	0 mins	15 mins	2

<https://foodbabe.com/quinoa-avocado-tacos>

Ingredients:

- 1 bunch romaine lettuce
- ½ cup quinoa, cooked
- 2 ripe avocados, peeled and diced
- 1 lime, juiced
- 1 ½ cups cherry tomatoes, diced
- ¼ cup white onion, diced
- 1 handful fresh cilantro, diced
- ¼ teaspoon sea salt
- ¼ teaspoon ground black pepper
- 1 teaspoon garlic clove, minced
- 1 jalapeño pepper, diced
- 1 teaspoon chili powder

Instructions:

1. Combine quinoa and chili powder in water and cook to package instructions.
2. Make guacamole by putting all ingredients except romaine in a bowl and combine well.
3. Place washed and thoroughly dried romaine leaves on a platter.
4. Serve family style – Make the tacos by using a romaine leaf as the shell, adding a scoop of quinoa and a scoop of guacamole to the middle.
5. Make it fancy by adding slices of lime, salsa, hot sauce, tortilla chips, sour cream and/or goat cheese to serve as toppings or on the side.

Notes:

- Please buy all organic ingredients if possible