

# Peachy Keen Baja Bowls

1 packet **Peach Salsa Mix**  
1 cup cooked rice  
1 cup cooked quinoa  
1- 14 oz can black beans, rinsed & drained  
1 avocado, peeled & sliced  
3/4 cup diced tomatoes  
3/4 cup caned corn, drained  
1/2 cup crumbly cheese, ie. Feta, Queso Fresca  
Plain Greek yogurt or sour cream, for serving  
Lime wedges. for spritzing  
Optional fresh cilantro

Prepare **Peach Salsa Mix** according to package directions. Allow to sit a minimum of 6 hours.  
To assemble the bowls, divide the rice and quinoa between 2 bowls. Drizzle with a little **Peach Salsa** and toss. Divide the beans, avocado, tomatoes, corn and cheese between bowls. Sprinkle each with a pinch of salt and pepper. Top with Greek Yogurt/ sour cream, **Peach Salsa** and fresh cilantro, if desired. Serve with lime wedges.



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