Ingredients

For Chipotle Dressing:
- 6 oz Fage 0% yogurt (Greek yogurt)
- 1 teaspoon adobo sauce
- 1/2 chipotle chili, seeded and chopped
- 1/4 teaspoon garlic, minced
- 1/2 Mexican lime, (key lime) juiced, although lime would do just fine.
  pinch of salt

Combine all ingredients together. Mix until well incorporated, set aside.

Directions

For Quinoa Wraps:
- 1 cup quinoa, rinsed well
- 2-2 1/2 cups veggie broth
- pinch of salt
- 1 can organic black beans, warmed or cold
- 1 medium onion, coarsely chopped
- 2 tablespoons olive oil
- 1 avocado, sliced
- 2 ears of corn, shucked
- 2 bell peppers, grilled and sliced into strips (Any color pepper works)
- 4 whole wheat tortillas
- hot sauce, garnish

Heat veggie broth and quinoa in a small saucepan until just boiling. Turn to low-medium and simmer for 25 minutes, or until just tender. Fluff with a fork and set aside.

Heat olive oil in a small skillet over medium heat, add the onion. Cook until browned and caramelized, about 10 minutes. Set aside.

Preheat oven to 375 degrees. Place shucked corn on a baking sheet, drizzle with olive oil and toss to coat, Bake until just browning, about 7-10 minutes, stirring occasionally.

To Assemble:
Slather chipotle sauce over the middle of tortilla. Scoop a heaping spoonful of black beans, quinoa, caramelized onions and corn. Place bell pepper strips over the top and finish with avocado slices. Roll, serve with hot sauce and Enjoy!