**Black Bean Quinoa Salad with Basil-Lemon Dressing**

¾ cup uncooked quinoa

1 ½ cups vegetable broth

1 tbsp. olive oil, divided

½ tsp. salt

½ cup chopped fresh basil

1 ½ tbsp. fresh lemon juice

1 tbsp. Dijon mustard

½ tsp. sugar

1 tsp. grated lemon zest

¼ tsp. freshly ground black pepper

2 garlic cloves, minced

5 oz. edamame

1 medium chopped tomato

¼ cup chopped green onions

1 small chopped carrot

1 (15-ounce) can black beans, rinsed and drained

Combine quinoa and vegetable broth in a saucepan; bring to a boil over medium-high heat. Cover, reduce heat to low, and simmer 15 minutes or until broth is absorbed and quinoa is tender. Remove from heat.

Combine olive oil, salt, basil, lemon juice, mustard, sugar, lemon zest, black pepper, and garlic in a large bowl; stir with a whisk until blended. Stir in quinoa.

Cook edamame according to package directions, omitting salt and fat. Add the edamame, tomato, green onions, carrot, and black beans to quinoa mixture; stir gently to combine. Store, covered, in refrigerator until ready to serve.