Quinoa Tri-Bean Salad

- Cooked quinoa
- 6 Tbsp red onion, chopped
- 4 Tbsp red wine vinegar
- 4 oz green beans
- 2 Tbsp Dijon mustard
- 2 Tbsp honey
- 2 Tbsp olive oil
- 2 cups shelled edamame
- 1 can kidney beans, rinsed
- 1 can chickpeas, rinsed

Combine onion with vinegar and let stand for 15 minutes. Cook green beans in boiling salted water until tender (about 3 minutes) and drain. Whisk together mustard, honey and oil in large bowl. Add the onion mixture and remaining ingredients, stir until combined and salt to taste.