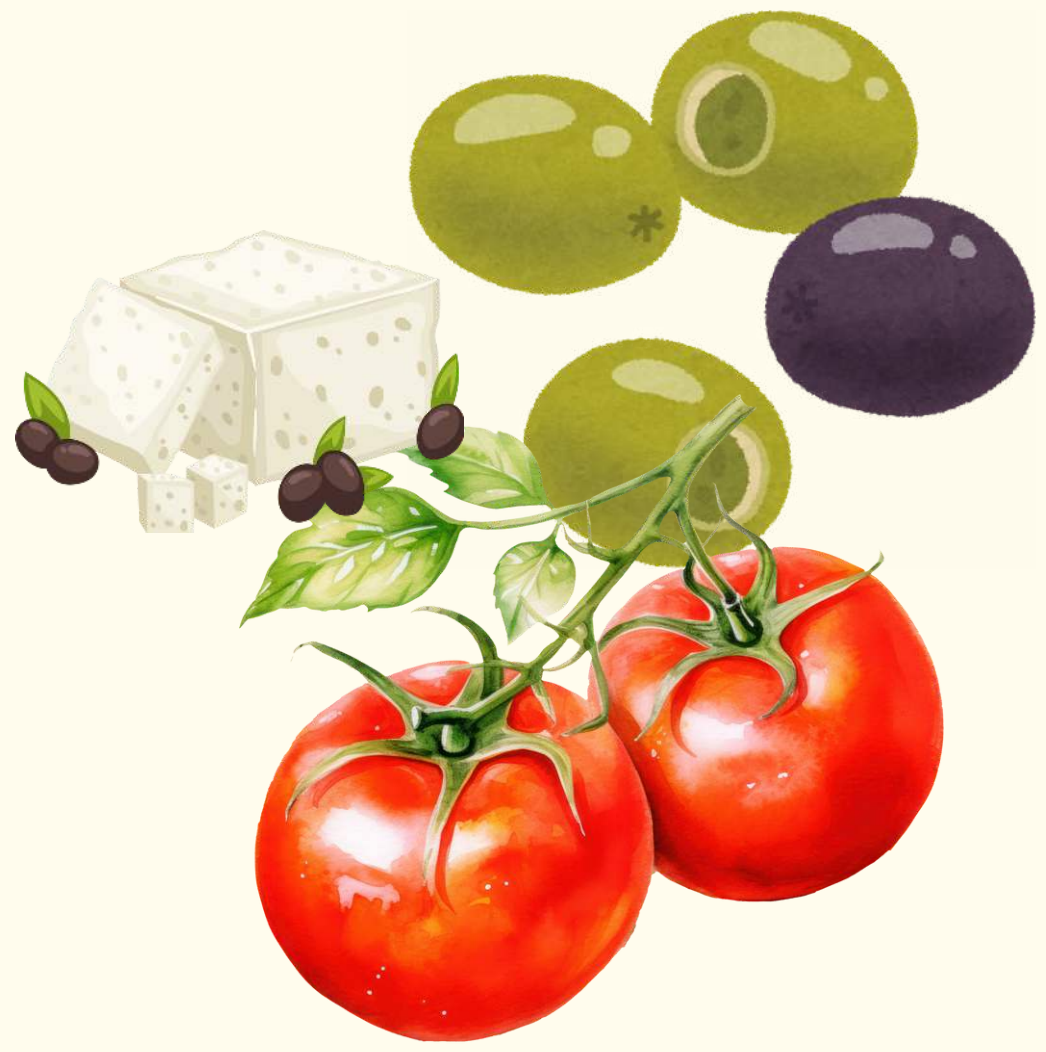


Mediterranean Quinoa Salad

Ingredients:

- 1 cup dry quinoa
- 2 cups water or vegetable broth
- 1 cucumber, diced
- 1 cup cherry tomatoes, halved
- ½ red onion, finely chopped
- ½ cup Kalamata olives, sliced
- ½ cup crumbled feta cheese
- ¼ cup fresh parsley, chopped
- Juice of 1 lemon
- 3 tbsp olive oil
- Salt & pepper to taste



Instructions:

- Rinse quinoa and cook in water/broth (about 15 minutes). Let cool.
 - In a large bowl, combine quinoa, cucumber, tomatoes, onion, olives, and parsley.
 - Whisk lemon juice, olive oil, salt, and pepper.
 - Pour dressing over salad, toss well.
 - Top with feta before serving.
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