

Greek Quinoa Salad



5 from 1 reviews



PREP TIME: 10 mins COOK TIME: 20 mins YIELD: 8 servings

DESCRIPTION

This Greek Quinoa Salad is the perfect vegetarian lunch or a great healthy side dish! Make up a batch on the weekend and eat on it all week long.

INGREDIENTS

- 1 cup quinoa (recommended: [Bob's Red Mill](#))
- 1 1/2 cup vegetable broth
- 1 medium cucumber, peeled, seeded (if preferred) and diced
- 8 ounces grape tomatoes, halved
- 1 medium red bell pepper, seeded and diced
- 1 loose cup fresh parsley, minced OR 3 tablespoons dried parsley
- 1 small red onion, diced
- 1 cup kalamata olives, halved
- 4 ounces feta, crumbled or cubed
- 1/4 cup extra virgin olive oil
- 1/4 cup red wine vinegar
- 1/2 teaspoon dried oregano
- 1 tablespoon fresh dill or 1 teaspoon dried

1/2 teaspoon kosher salt

1/2 teaspoon pepper

1 teaspoon honey

1 teaspoon lemon juice

INSTRUCTIONS

- 1 In a medium saucepan stir together quinoa and vegetable broth. Bring to a boil over high heat, stir once, reduce heat to low, cover and cook for 20-25 minutes or until the liquid is absorbed. Remove from heat and let rest for 5 minutes. Then fluff with a fork.
- 2 In a large mixing bowl, combine cooked quinoa, cucumber, tomatoes, red pepper, parsley, onion, olives and feta.
- 3 In a small bowl, combine olive oil, red wine vinegar, oregano, dill, salt, pepper, honey and lemon juice. Pour over salad and stir to combine. Refrigerate for at least a half hour to allow flavors to meld.

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