

## **Quinoa Greek Salad**

- 1 c quinoa, well rinsed, added to a pot with 2 cups boiling water, then simmered uncovered for about 15 minutes, stirring occasionally, until dry
- 2 c finely chopped Lacinato or dinosaur kale, hard part of stems cut out
- 1/2 red pepper, finely chopped
- 2 tomatoes, finely chopped
- 2 Israeli cucumbers, finely chopped
- 1/3 c chopped sweet or purple onion
- 1/3 c finely chopped sun dried tomatoes
- 1/3 c halved Greek Kalamata or sun-dried Peruvian Botija olives
- 1 c crumbled feta
- 1 garlic clove, minced
- 2 T finely chopped mint
- 1 t oregano
- 1 - 2 t lemon zest

## **Quinoa Greek Salad Seasoning**

- 3 T olive oil, (I used garlic flavoured olive oil)
- 3 T lemon juice
- kosher salt and freshly ground black pepper

In a large bowl, combine hot quinoa with kale. Stir and allow it to come to room temperature. Add all salad ingredients, then add **Quinoa Greek Salad Seasoning** and taste to adjust.

Very satisfying as a light lunch with some hummus and sliced avocado on the side. Can be prepared well in advance and refrigerated in a covered container. Serves 8 - 10.

**Jittery Cook**