



Colorful and Quick Quinoa Grecian Salad

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Add color to your diet with this quick and tasty salad. (Yield: 10 servings)

Ingredients:

- 2 cups quinoa
 - 3 cups chicken broth
 - 2 Tbsp. olive oil
 - 2 peppermint leaves, minced
 - 2 tsp. lemon juice
 - 1 tsp. lemon peel, zested
 - 1/3 Tbsp. sherry vinegar
 - 1/2 tsp. sea salt
 - 1 cup cherry tomatoes, quartered
 - 1 cup radicchio, shredded
 - 1 large sweet yellow pepper, chopped
 - 1/2 cup cucumber, peeled and chopped
 - 1/3 cup feta cheese, crumbled
 - 1/4 cup olives, sliced
 - 1 Tbsp. shallots, minced
1. Place quinoa in a large bowl and cover with water. Let stand for 5 minutes, rinse well, and drain.
 2. Bring broth to a boil in a large saucepan and stir in quinoa. Cover, reduce heat, and simmer for 15 minutes or until liquid is absorbed. Uncover and fluff with a fork. Cool to room temperature.
 3. Combine olive oil, minced peppermint, grated lemon peel, lemon juice, vinegar, and sea salt in a large bowl.
 4. Add cooled quinoa, quartered tomatoes, chopped yellow pepper, cucumber, olives, reduced-fat crumbled feta cheese, and minced shallots. Toss well.

