



Greek Quinoa Salad

The Ingredients

- 1 cup quinoa
- 1 ½ cup vegetable broth
- 1 medium cucumber, peeled, seeded and diced
- 8 oz. grape tomatoes, halved
- 1 red bell pepper, seeded and diced
- 1 cup fresh parsley, minced
- 1 small red onion, diced
- 1 cup kalamata olives, halved
- 4 ounces feta, crumbled or cubed
- ¼ cup extra virgin olive oil
- ¼ cup red wine vinegar
- ½ teaspoon dried oregano
- ½ teaspoon kosher salt
- ½ teaspoon pepper
- 1 teaspoon honey
- 1 teaspoon lemon juice

Directions

- In a medium saucepan, stir together quinoa and vegetable broth. Bring to a boil over high heat, reduce heat to low, cover and cook for 20 to 25 minutes or until the liquid is absorbed. Remove from heat and let rest for 5 minutes.
- In a large mixing bowl, combine cooked quinoa, cucumber, tomatoes, red pepper, parsley, onion, olives and feta.
- In a small bowl, combine olive oil, red wine vinegar, oregano, salt, pepper, honey and lemon juice. Pour over salad and stir to combine.

[REFERENCE: WHOLEFULLY](#)