

# GREEK QUINOA SALAD

## Prepare the Dressing

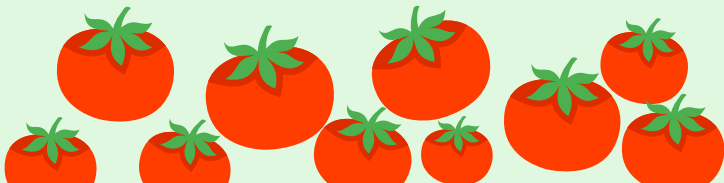
- 3 tablespoons fresh squeezed lemon juice (about the juice of one lemon)
- 1 tablespoon red wine vinegar
- ¼ cup extra virgin olive oil
- ¼ teaspoon oregano
- 1 clove garlic smashed and finely chopped into a paste

1. Whisk together the lemon juice, vinegar, oregano, garlic, and pinch of salt and dash of black pepper to taste.
2. Whisk in olive oil and beat well until thoroughly blended.
3. Set aside to allow flavors to set

## Prepare the Quinoa

- 1 cup dry quinoa
- 2 cups water
- ½ teaspoon salt
- ¼ teaspoon pepper

1. Combine the quinoa, 2 cups water, ½ teaspoon salt and ¼ teaspoon black pepper in a small saucepan.
2. Bring to a boil and cook until water is absorbed and quinoa grains open and become soft (about ten minutes).
3. Transfer to a medium sized bowl, fluff the grains, and set aside to cool while you prep the remaining ingredients.



## Prepare the Remaining Ingredients

- 2 cups cherry or grape style tomatoes
- 1 cup pitted kalamata olives
- 2 green onions
- 1 small sweet, vidalia or red onion
- ½ cucumber
- ½ cup crumbled feta cheese

1. Clean tomatoes and green onions.
2. Slice tomatoes and olives in half and add to a bowl of quinoa.
3. Slice root end and one inch of tops of the green onions then slice remaining green and white parts of onion into ¼ inch or smaller pieces. Add to the bowl of quinoa.
4. Peel outer skin off onion, cut onion in half, then place flat side down on a cutting board or clean surface. cut onion into slices and then cut again across the slices two times to create smaller slices. Add to the bowl of quinoa.
5. Slice cucumber in half at the center of the cucumber. Peel the ½ you plan to use and store remaining cucumber in the refrigerator for another recipe. (such as the gazpacho included in this month's box.) Remove the seed section by cutting the cucumber in half again lengthwise and then running a spoon down the center of each half. Now, chop the cucumber into small bite-sized pieces. add to the quinoa bowl.
6. Toss the quinoa and vegetables together to evenly mix.
7. Give the dressing another thorough whisking and then pour over the quinoa and vegetable mixture. Toss thoroughly to blend in.
8. Add the feta cheese and toss one more time
9. Finally, taste test the salad and add salt and pepper a little at a time until just right, taking care not to over salt.
10. You can serve right away or place in the refrigerator to chill first. Any left-over salad can be stored in an airtight storage container in the refrigerator for several days.

*Adapted from Bobby Flay recipe shared on the Food Network*

