

French Cuisine

MADE SIMPLE

French Quinoa Salad

Salade de quinoa

 Your choice  15 mins prep time  1 hr 15 mins total time  Easy

INGREDIENTS

Suggested vegetables, but be creative!

- Quinoa
- Crumbled feta cheese
- Cherry tomatoes cut in halves
- Cucumbers quartered
- Bacon slices cut up
- Avocado diced
- Fresh green onions
- Red, orange, yellow peppers diced
- Salt and pepper
- Basil
- Oregano
- Fresh mint
- Vinaigrette: 1 part apple cider vinegar to 2 parts olive oil



DIRECTIONS

1. Cook the quinoa according to your desired proportions.
2. Once the quinoa is cooked, fluff it with a fork, place it in a large bowl, and put it in the refrigerator to cool for at least an hour. If you would like to speed up the cooling process, mix the quinoa with a large spoon every 15 minutes or simply cook the quinoa the night before.
3. While waiting for the quinoa to cool prepare your vegetables and vinaigrette.
4. Add the vegetables and herbs to the cooled quinoa.
5. If taking this salad to a gathering, pour the vinaigrette and gently mix right before serving.
6. This salad, with the vinaigrette mixed in, will conserve for 3 days in the refrigerator.

Bon Appetit!
Emilie Anne 

