

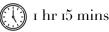
MADE SIMPLE

French Quinoa Salad

Salade de quinoa







ı 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.

