

Strawberry, Quinoa & Feta Salad

Adapted from: Jeanine Donofrio (*Love and Lemons*)

Prep time: 10 minutes

Cook time: N/A

Total time: 10 minutes

Serves: 2 as a meal, 3-4 as a side



Ingredients

For the Salad:

- 1 ½ cups cooked quinoa
- ¾ cups sliced strawberries
- ½ cup feta cheese (chopped or crumbled)
- ¼ cup mint, chopped
- ¼ cup scallions, chopped
- ⅓ cup walnuts, chopped and toasted
- 2 cups baby salad greens

- ¼ cup sprouts (optional)

For the Dressing:

- 2 tbsp. EVOO
- 2 tbsp. lemon juice
- 1 tbsp. champagne vinegar
- ½ garlic clove, minced
- ½ tsp. honey

Instructions

1. Cook quinoa (¾ cup quinoa uncooked, 1 ½ cup water).
2. In a small bowl, whisk together the vinaigrette ingredients.
3. Toss all salad ingredients together and pour on the dressing. Taste and adjust seasonings to your liking.

Note: This is the kind of salad that gets better as it sits and the flavors mesh together, so if you have the patience, let it chill for 15-20 minutes before serving.