

Greek Quinoa Salad

On [Ashley's Cooking Adventures](#)

1 1/2 cups quinoa
2 cups water or chicken broth
1 heaping cup of cucumbers, quartered
1/2 cup cherry tomatoes
1/4 cup Kalamata olives (I completely forgot these!)
1/4 cup red onion, chopped
2 green onions, chopped
1 lemon, juiced
3 tablespoons olive oil
2 tablespoons white or red wine vinegar
2 garlic cloves, minced
salt and pepper to taste
1/2 cup feta cheese

Directions

In a medium pot bring water or chicken broth and quinoa to a boil. Reduce to simmer and cover for about 17 minutes. When all the water is absorbed remove and fluff with a fork. Allow to cool.

In a large bowl combine cucumbers, tomatoes, olives and onions.

Whisk together lemon juice, olive oil, vinegar, and salt and pepper to make the dressing.

Stir the vegetable combination into the quinoa then pour the dressing over everything and stir to combine. Add in feta and stir lightly. Season with additional salt and pepper to taste.