



## [Greek Quinoa Salad](#)

Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 20 minutes

Cook Time: 15 Minutes

### **Greek Quinoa Salad Ingredients:**

- 1½ cups Quinoa
- 3 cups Water
- 1 Red Bell Pepper
- 1 medium Ripe Tomato
- 1 cup of Cucumber
- 14 oz Chickpeas (1 can)
- 4oz Feta Cheese Crumbles
- ¾ cup Greek Dressing

### **Greek Quinoa Salad Directions:**

- Cook quinoa in water according to package directions and drain. (The quinoa used in this recipe had a 2-1 ratio.) You will know when your quinoa is done when the little white swirls pop out around the grain. You cannot see them until it is about cooked. The cooked quinoa should be firm but chewy and not too soft.
- While quinoa is cooking (which takes approximately 15 minutes once the water has come to the boil), thoroughly wash and chop the pepper, tomato and cucumber.
- Drain cooked quinoa.
- Add quinoa and chopped vegetables to a large mixing bowl.
- Drain chickpeas; mix into the vegetables and quinoa in the bowl.
- Add feta cheese.

- Mix in Greek dressing; stir well to coat completely.
- Serve immediately.
  
- Makes 10 servings Greek Quinoa Salad