

Spinach Quinoa Salad

1 cup quinoa, uncooked
2 cups water
2 cups fresh spinach, rinsed (more as needed) and chopped
½ cup green onions, diced
1 cup green or red peppers, sliced
¼ tsp dried oregano (1 tsp fresh)
6 oz feta cheese
1/8 cup olive oil
1/8 cup balsamic vinegar
Juice of 1 lemon

Combine quinoa and water in a pot. Bring to a boil. Turn heat on low, cover and cook for 15 minutes. Let cool for 10 minutes. Fluff with a fork.

Whisk oil, vinegar, lemon juice and oregano.

Pour over all remaining ingredients except quinoa.

Let stand for 10 minutes. Then toss with cooked (cool) quinoa.

Servings: 8