



Quinoa Salad with Mediterranean Flavors

Ingredients:

- 3 cups cooked Quinoa (follow package instructions or check here.)
- 1 cup fresh spinach, roughly chopped and stems removed
- 1 small red onion, sliced and rough chopped
- 1/4 cup Feta cheese, small chunks or crumbled (I like more than 1/4 cup)
- 1/2 cup black olives, sliced or halved
- 1/4 cup golden raisins
- 1/4 cup walnuts, toasted and chopped

Dressing:

- 1/4 cup + 2 T olive oil
- 3/4 tsp garlic powder
- 3/4 tsp dried oregano
- 3/4 tsp dried basil
- 1/2 tsp pepper
- 1/2 tsp salt
- 1/2 tsp onion powder
- 1/2 tsp Dijon mustard
- 1/3 cup + 1 T red wine vinegar

Directions:

Place all salad ingredients in large bowl and toss. Dressing: in small bowl, whisk together all dressing ingredients except the vinegar. Once blended, add the vinegar and whisk briskly. Slowly drizzle over the Quinoa Salad Mix and serve.

Bon Appetit!

