

RECIPE | CUCUMBERS

GREEK QUINOA SALAD



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GREEK QUINOA SALAD

Recipe created by Pure Flavor®

INGREDIENTS

- 1.75 lb Pure Flavor® Uno Bites™ Nano Cucumbers
- 1 Pure Flavor® Red Bell Pepper, diced
- 1 dry pint Pure Flavor® Juno® Bites Red Grape Tomatoes
- 4 cups water
- 2 cups quinoa, rinsed
- ½ cup feta cheese, crumbled
- ½ cup fresh parsley, chopped
- 2 tablespoons olive oil
- 1 tablespoon fresh lemon juice
- ¾ teaspoon salt or to taste

DIRECTIONS

1. Bring the quinoa and water to a boil, cover and simmer for 15 minutes, or until the water is absorbed. Fluff with a fork and let cool to room temperature.
2. In a large bowl, combine the quinoa, grape tomatoes, feta, parsley, pepper, and cucumber.
3. Drizzle with lemon juice and olive oil, sprinkle with salt and combine.



TOTAL TIME

25 minutes

PREP TIME

10 minutes

COOK TIME

15 minutes

SERVES

4

COOKING LEVEL

Easy