

**TOTAL TIME**

25 minutes

**PREP TIME**

10 minutes

**COOK TIME**

15 minutes

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | CUCUMBERS**

# GREEK QUINOA SALAD

**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.

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