

RECIPE | CUCUMBERS

# MASON JAR GREEK SALAD



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Recipe created by *Laura Ashley Johnson*



**15 min**

**15 min** | **0 min**  
PREP. | COOKING



**4**



**easy**

## INGREDIENTS

- 1 lb** Pure Flavor® Mini Cucumbers, sliced into rounds
- 1 dry pint** Pure Flavor® Cloud 9® Bite-Sized Fruity Tomatoes, cut into halves
- 4 cups** arugula, divided
- 1** small red onion, chopped
- 8 tbsp** quinoa, cooked and cooled
- 4 tbsp** marinated artichoke hearts, sliced
- 4 tbsp** Kalamata olives, sliced
- 4 tbsp** green olives, sliced
- 4 tbsp** feta cheese, crumbled
- 4 tbsp** Greek dressing, divided

## DIRECTIONS

- 1** Add 1 tablespoon of dressing to each jar.
- 2** In the following order add  $\frac{1}{4}$  of the onions, 1 tablespoon green olives, and  $\frac{1}{2}$  cup arugula. Continue layering 2 tablespoons quinoa,  $\frac{1}{4}$  of the tomatoes,  $\frac{1}{2}$  cup arugula, 1 tablespoon artichoke hearts, and  $\frac{1}{4}$  of the mini cucumbers.
- 3** Add 1 tablespoon each of the Kalamata olives and feta cheese. Cover and refrigerate until ready to eat.