



RECIPE | CUCUMBERS

MASON JAR GREEK SALAD



15 min
PREP.



4



easy

15 min

0 min
COOKING



INGREDIENTS

Recipe created by *Laura Ashley Johnson*

- 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 ¼ of the onions, 1 tablespoon green olives, and ½ cup arugula. Continue layering 2 tablespoons quinoa, ¼ of the tomatoes, ½ cup arugula, 1 tablespoon artichoke hearts, and ¼ of the mini cucumbers.
- 3 Add 1 tablespoon each of the Kalamata olives and feta cheese. Cover and refrigerate until ready to eat.