

# Minty Quinoa Salad with Cucumber and Lemon



FOODSERVICE

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SERVING SIZE: 6

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## Ingredients

- 1/2 cup Cucumbers (1/4" Diced)
- 1/4 cup Lemon Segments
- 1/4 cup Mint, Chopped
- 2 tablespoons Kalamatta Olives, Pitted & Sliced
- 1 cup **Furmano's Fully Cooked Quinoa**
- 3 tablespoons Red Wine Vinegar
- 1/2 cup Olive Oil
- 1 tablespoon Fresh Garlic, Minced
- 3 tablespoons Lemon Juice
- As Needed Salt To Taste
- As Needed Black Pepper to Taste

## In This Recipe



Fully Cooked Quinoa - 24 oz.



Fully Cooked Quinoa - 96 oz.

## Preparation

1. In a mixing bowl combine Cucumber, Lemon, Mint, Olives and Quinoa. Mix with a rubber spatula. Set aside.
2. In a blender or food processor, add Red Wine Vinegar, Garlic, Lemon Juice and slowly pour in the Olive Oil. Season vinaigrette with Salt and Pepper.
3. Pour vinaigrette over salad. Can be served immediately or chilled.

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