

Quinoa (Keenwaha) Tabbouleh Salad

- 1 cup quinoa, rinsed
- ½ tsp. salt
- 1¼ cup water
- 3 Tbsp. fresh lemon juice
- 1 clove of fresh garlic, minced
- ½ cup extra-virgin olive oil
- ½ tsp. fresh ground pepper
- 1 tsp. salt
- 2 cucumbers, seeded and diced
- 1 pint grape tomatoes, quartered
- 1 cup chopped fresh parsley
- ¼ cup chopped fresh mint (optional)
- 3 scallions, thinly sliced

Bring water to a boil in medium sauce pan, add salt, then quinoa. Reduce to low and simmer covered until quinoa is tender, about 10 minutes. Remove from heat and let stand, covered, for 5 minutes. Fluff with fork.

Meanwhile, whisk lemon juice, and garlic in small bowl. Gradually whisk-in olive oil. Add salt and pepper.

Add cucumber, tomatoes, parsley, (mint, if using) and scallions to cooled quinoa. Add dressing and toss to coat. Chill overnight. Serve.