

# Mediterranean Quinoa Salad

- 1 cup quinoa, rinsed**
- 2 cups water**
- 3 T extra virgin olive oil**
- ¼ tsp sea salt**
- ¼ tsp fresh cracked black pepper**
- 1 cup fresh baby arugula**
- ½ cup Kalamata olives, chopped**
- ½ cup feta cheese, crumbled**
- ½ cup sun dried tomatoes, julienne cut**

In a medium saucepan, bring water and rinsed quinoa to a boil. Cover and turn down to simmer for 12 minutes until water is absorbed. Transfer cooked quinoa to a large bowl. Drizzle quinoa with extra virgin olive oil and season with sea salt and fresh cracked pepper. Add arugula, olives, feta cheese and sun dried tomatoes and gently toss together. Serve with grilled shrimp or chicken skewers.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN