

Garden Chef Greek Quinoa Salad

4 cups vegetable stock
1 tbs olive oil + 1 cup olive oil
2 cups quinoa
1 cup European cucumber, small diced
1 cup tomato, small diced
1 cup banana pepper, small diced
1 cup nicoise olives, split
1/4 cup parsley, chopped
1/2 cup basil, chiffonade
2 cups feta, crumbled
1/2 cup red wine vinegar
salt and pepper, to taste

In a small saucepan, bring vegetable stock to a boil. Add 1 tablespoon olive oil and quinoa, season with salt and lower to a simmer. Cover with a lid and cook until all liquid is absorbed and quinoa is tender, about 18 minutes. After quinoa is cooked, allow to cool.

In a large bowl, toss all ingredients with the quinoa. Season with salt and pepper and refrigerate until ready to serve.

Recipe by Chef Julia LeRoy



ATLANTA BOTANICAL GARDEN