# Strawberry Herb Quinoa

## Ingredients

1 cup quinoa, dry
1 cup strawberries, chopped
1 cup cucumber, chopped and peeled
3 green onions, chopped
½ cup crumbled feta
1/2 cup pecans, chopped and toasted
1/4 cup fresh mint, basil, and/or chives, chopped
3 tbsp roasted walnut oil
2 tbsp white balsamic vinegar
Zest of 1 lemon
½ lemon, juiced
Flaky sea salt to taste

## Method

Rinse and prepare the quinoa according to package instructions. Once cooked, remove from heat and keep the lid on the pan for an additional 10 minutes for fluffier quinoa. Wash and chop your herbs, strawberries, cucumbers, and green onions. In a small mixing bowl, whisk the white balsamic vinegar, lemon juice, lemon zest, sea salt, and drizzle in your oil slowly while whisking. In a saute pan, toast the pecans until fragrant. Add your vinaigrette to the cooled quinoa and toss. Add strawberries, cucumbers, feta, toasted pecans, and herbs. Sprinkle a pinch of sea salt to taste on top and toss to combine thoroughly. Serve chilled or at room temperature.

*Recipe by Garden Chef Megan McCarthy*