

Spinach Tomato and Feta Quinoa Salad

Jacob · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

1 hr

Description

This quinoa tomato and feta salad is a quick and healthy side dish alternative to rice and pasta. It will make a quinoa lover out of anyone thanks to the salty feta and sweet Campari tomatoes. My kids even like it.

Ingredients

- - 2 cups water - 1 teaspoon chicken bouillon granules - 1 cup multi-colored quinoa - 2 cups roughly chopped spinach - 3 tablespoons almond oil - 2 tablespoons extra-virgin olive oil - 2 tablespoons champagne vinegar - 1 teaspoon dried thyme - 1 teaspoon dried basil - 1 teaspoon minced garlic - ¼ teaspoon kosher salt - 3 on-the-vine tomatoes (such as Campari®)
- diced - ½ cup crumbled feta cheese
- divided - freshly ground black pepper to taste

Instructions

1. Prepare the quinoa salad: Bring water and bouillon to a boil in a saucepan. Add quinoa
2. reduce heat to low
3. cover
4. and cook until water is absorbed
5. about 15 minutes. Transfer quinoa to a bowl and cool slightly
6. 5 to 10 minutes. Stir spinach into quinoa and refrigerate until completely cooled
7. at least 30 minutes. Make the dressing: Whisk almond oil
8. olive oil
9. vinegar
10. thyme
11. basil
12. garlic
13. and salt together in a bowl until dressing is smooth. Put the salad together: Stir tomatoes
14. 1/2 of the feta cheese
15. and dressing into cooled quinoa until evenly coated. Top with remaining feta cheese and ground black pepper.