**GREEK QUINOA SALAD**

**INGREDIENTS**

* 750 mL (3 cups) chicken stock
* 375 mL (1 ½ cups) [quinoa](http://www.geniuskitchen.com/about/quinoa-533)
* 1 pepper, diced
* 1 [cucumber](http://www.geniuskitchen.com/about/cucumber-235), diced
* 1⁄3 cup [black olives](http://www.geniuskitchen.com/about/black-olive-498), sliced
* 1⁄4 [red onion](http://www.geniuskitchen.com/about/onion-148), diced

*For DRESSING:*

* 1 clove [garlic](http://www.geniuskitchen.com/about/garlic-165), minced
* 90 mL lemon juice
* 45 mL olive oil
* 3 mL [basil](http://www.geniuskitchen.com/about/basil-317)
* 3 mL [oregano](http://www.geniuskitchen.com/about/oregano-334)
* 1 mL ground black [pepper](http://www.geniuskitchen.com/about/pepper-337)

**DIRECTIONS**

1. In a saucepan, bring chicken stock and quinoa to a boil (#8).
2. Reduce heat to medium low (#4) and cover.
3. Cook 15 minutes, until liquid is absorbed. Stir occasionally so that quinoa does not stick to bottom of pan. Quinoa is cooked when a white ring forms around the edge of the grain.
4. Fluff with a fork, transfer to a large bowl and cool in the fridge.
5. Stir veggies into cooled quinoa.
6. Whisk together dressing ingredients.
7. Pour over quinoa mixture and toss.