

Mustard Greens Salad with Quinoa, Feta and Lemon Vinaigrette

Recipe Courtesy of Kim Byer of The Paper Apron: www.PaperApron.com

INGREDIENTS

1/2 cup uncooked Quinoa (cook like rice - in 1 cup of salted, boiling water)
1 cup cooked Garbanzo Beans
4 cups loosely packed Mustard Greens, torn into bite-sized pieces
(baby mustard greens are a great find)
5-10 Kalamata olives
3 Pepperoncini, cut into slices
1 Scallion, chopped
Chunks of fresh Feta Cheese

In a large salad bowl, combine cooked quinoa, garbanzo beans and half of lemon vinaigrette. Add remaining ingredients and toss.

LEMON VINAIGRETTE

3 T Olive Oil
3 T White Balsamic Vinegar
Juice and grated peel of 1 Medium Lemon
1 t Honey
1/4 t Sea Salt (taste and add more, if preferred)
A few fresh grinds of Black Pepper

Combine all ingredients in a small jar and shake. Makes enough for two recipes.

Serves 2 to 4 persons