



Quinoa Salad with Lemon Zest & Mint...

The quinoa (keenwah) provides the protein while the lemon & mint provide the flavor for a truly superb side dish!

- from Denise's Kitchen

Ingredients:

- 2 cups of organic quinoa
- 2 tsp of sea salt
- 3 cups of sweet organic corn kernels
- 1 cup of chopped organic green onions (one bunch)
- 1 cup of freshly chopped organic mint leaves
- 1 tbsp of organic lemon zest
- 1/4 cup of freshly squeezed organic lemon juice
- 1/4 cup of light tasting oil
- 1/2 tsp of black pepper

Directions:

Cook quinoa in 4 cups of boiling water, adding the 2 tsp of salt. Let boil for 15 minutes, then drain. Transfer the quinoa to a large bowl & allow to cool for 15 minutes. Add your remaining ingredients & mix well. Serve over crisp organic romaine lettuce leaves for your guests to thoroughly enjoy!