

Greek Fattoush Salad

Ingredients

- 1 package Near East® Quinoa Blend Rosemary & Olive Oil
- 1/2 cup yellow tomatoes, large dice
- 1/2 cup cucumber, peeled, seeded and large dice
- 1/2 cup garbanzo beans, canned, drained
- 1/2 cup Feta cheese, large dice
- 1/2 cup curly parsley, rough chopped
- 2 tbsp lemon juice, fresh squeezed
- 1 tsp garlic, minced
- 1/2 cup Stacy's Simply Naked® Pita Chips, broken
- 1/4 tsp salt
- 1/4 tsp white pepper
- 2 tbsp olive oil

How to make it

1. Cook Near East® Rosemary & Olive Oil Quinoa Blend according to instructions on the box.
2. In a 4 quart mixing bowl, combine cooked quinoa blend, tomatoes, cucumber, garbanzo, Feta, parsley and pita chips.
3. In a 1 quart mixing bowl, whisk together lemon juice, garlic, salt, pepper and olive oil.
4. Pour vinaigrette over contents of salad and toss gently.
5. Hold salad up to 4 hours before serving.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min	2

Made with



Near East® Quinoa Blend Rosemary & Olive Oil