

# **K-STATE** Research and Extension

Wildcat District

### **Quinoa Veggie Salad with Lemon Basil Dressing**

#### **Ingredients:**

- 1 cup quinoa, uncooked
- 2 cups water
- 2 cans (5oz each) chicken, drained
- 1 cup tomato, chopped
- 1 cup cucumber
- $1 \frac{1}{2}$  cups corn
- 1/4 cup green onions, chopped
- 1/3 cup feta cheese, reduced fat
- 2 Tablespoon olive oil
- 3 Tablespoons lemon juice
- Fresh basil, chopped



## **Nutrition Facts**

Serving size	1/2 cu
Amount per serving	00
Calories	30
% D	aily Value
Total Fat 3g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 15mg	5%
Sodium 85mg	<b>4</b> %
Total Carbohydrate 9g	3%
Dietary Fiber 1g	4%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 6g	
Vitamin D 0mcg	0%
Calcium 16mg	2%
Iron 1mg	6%
Potassium 137mg	2%

serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Pittsburg	620-232-1930
Girard	620-724-8233
Altamont	620-784-5337
Independence	620-331-2690
Fredonia	620-378-2167
www.wildcatdistrict.k-state.edu	

### **Directions:**

- 1. Add quinoa and 2 cups water to saucepan and bring to rolling boil. Reduce heat and simmer until water is absorbed. Allow quinoa to cool completely.
- 2. While quinoa is cooking, mix lemon juice, oil and basil in a bowl; set aside
- 3. Chop all the vegetables and place them in a large bowl
- 4. Add chicken, cooled quinoa and feta cheese to veggies
- 5. Top with dressing and combine
- 6. Enjoy!



This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP) through a contract awarded by the Kansas Department for Children and Families. USDA is an equal opportunity employer and provider. SNAP provides nutrition assistance to people with low income. It can help you buy nutritious foods for a better diet. To find out more call 1-800-221-5689.