



## Mediterranean Quinoa Tabbouleh

A refreshing twist on the classic Lebanese salad.

Prep Time: 20 min Cook Time: 15 min

Servings: 4

## Ingredients

- 1 cup quinoa, cooked & cooled
- 2 cup parsley, finely chopped
- ½ cup mint leaves, chopped
- 1 cucumber, diced
- 2 tomatoes, diced
- 3 tbsp olive oil
- 2 tbsp lemon juice
- Salt & pepper to taste

## Instructions

- 1. In a large bowl, combine quinoa, parsley, mint, cucumber, and tomatoes.
- 2. Whisk olive oil, lemon juice, salt, and pepper.
- 3. Toss salad with dressing and chill for 30 minutes before serving.

## **Nutrition (per serving)**

Calories: 210 | Protein: 6g | Carbs: 29g | Fiber: 5g | Fat: 9g | Vitamin C: 45% DV