

# GN - Roasted Veggie Mediterranean Quinoa Salad



## Ingredients

- 1 cup quinoa
- 1 large zucchini
- 1 red pepper
- 4-5 radishes
- 1/2 cup chopped artichoke hearts
- 1/2 cucumber
- 1/3 cup chopped kalamata olives
- 1 lemon
- ~ 2 T chopped fresh mint
- Olive oil

## Preparation

1. Preheat oven to 350 and line a cookie sheet with parchment paper
2. Rinse and cook quinoa according to package instructions and set aside
3. Wash and chop radish, zucchini and pepper into bite-sized pieces
4. Place chopped veggies on cookie sheet, toss in olive oil and cook for 10-12 min
5. Meanwhile, peel and chop cucumber and artichokes, and halve olives
6. Remove veggies from oven and let cool
7. Add quinoa, raw veggies, and cooled cooked veggies to a bowl
8. Add fresh mint, juice of a lemon, and 2-3 T olive oil + sea salt to taste