
Warm Grape Quinoa Salad



Ingredients

- 1 C red quinoa
- 1 ½ C chicken broth
- 1 C seedless red grapes, halved if large
- 1 C seedless green grapes, halved if large
- 1 C thinly sliced celery
- 1 C diced cooked chicken
- ¼ C small fresh mint leaves
- 2 green onions, diagonally sliced
- 1 t grated ginger root
- 1 t lemon zest
- 3 T lemon juice
- 2 T extra virgin olive oil
- Coarsely ground salt and freshly ground pepper

Instructions

1. Rinse quinoa until water is clear. Drain in a strainer. In a medium saucepan, combine broth and quinoa and bring to a boil. Cover, lower heat and simmer 10-12 minutes or until quinoa is tender. Do not overcook. Drain quinoa and discard excess broth if necessary.
2. In a large mixing bowl, combine warm quinoa with grapes, celery, chicken, mint green onions, ginger, lemon zest, juice and olive oil. Mix gently until combined. Season to taste with salt and pepper. Transfer to a serving bowl and serve warm.