Greek Quinoa & Spinach Salad

Ingredients:
1/2 cup dry quinoa, rinsed and drained
1 cup water
2 roma tomatoes, finely chopped
1/3 cup (15 oz.) can black beans no salt added, drained and rinsed
1/2 cup shredded fresh spinach
1/3 cup green onions, finely chopped
2 small ripe avocados or one large, chopped
1/6 cup feta cheese, crumbled
2 tablespoons lemon juice
2 tablespoons olive oil
1/2 teaspoon salt

Nutrition Per Serving:
Calories 333 • Fat 20g • Protein 10g
Carbohydrate 32g • Fiber 9g • Sodium 120mg

Total Cost: $11.73
Cost Per Serving (4): $2.93

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Directions

1. Combine cooked quinoa and water in a small pot. Bring to a boil and reduce heat. Simmer, covered, 15 minutes or until all liquid is absorbed.

2. Transfer quinoa to a medium bowl. Add tomato, spinach, green onions, avocado, and feta cheese; stir to combine.

3. In a small bowl, whisk lemon juice, oil, and salt. Add to quinoa mixture and toss to combine.

**Serve right away or chill in the refrigerator and serve cold.**