

# Quinoa Mint Salad

*Unit: Food Cutter Machine*

1 – Cup of cooked quinoa	½ - Tsp sea salt
1/2 - Cup of Olive Oil	1 -Pint of cherry tomatoes - halved
1- English Cucumber - #3 blade	1/2 - Cup of fresh mint (chopped)
2 - Scallions (thinly sliced)	2/3 - Cups italian parsley (chopped)
2 – Tbsp Fresh Lemon Juice	1 – Clove of Minced Garlic

Cook the quinoa according to it's instructions. While the quinoa is cooking, whisk the lemon juice and garlic in a small bowl.

Chop the mint and the parsley with a chef knife and the cucumber on the #3 blade. When the quinoa is cooled, combine all of the ingredients. Toss the ingredients to coat them and salt and pepper to taste. Refrigerate for 2 or more hours before serving for the best flavor!