

# Lemon Quinoa Salad

## INGREDIENTS

2 cups **Wildings Lemon, Parsley & Shallot Infused Quinoa**  
4 cups water  
2 Lebanese cucumbers  
2 Tomatoes  
½ Red Onion  
1 Bunch of Parsley  
1 Bunch of Coriander  
Drizzle of **Wildings Arabian Pomegranate Dressing**

## METHOD

Bring 4 cups of water to the boil & add 2 cups of Wildings Quinoa blend and reduce heat to a simmer, cover and cook for 10-15mins, leave to cool with lid on. Finely slice red onion, add diced tomato and cucumber. Mix with quinoa blend and add a handful of chopped parsley and coriander, drizzle with Arabian dressing.

**SERVES 6-8**

## SERVING SUGGESTION

Serve with any BBQ meat or fish.