

Olive Green "Greek" Quinoa Salad with Sweet Heat Vinaigrette



WITH TEXAS HILL COUNTRY OLIVE CO. TEXAS MILLER'S
BLEND OLIVE OIL AND TRADITIONAL BALSAMIC

Ingredients

Olive Green:

- 2 large tomatoes, chopped
- 1 large cucumber, peeled and chopped
- 1/2 red onion, thinly sliced
- 1 green bell pepper, chopped
- 1/2 cup sliced pepperoncini
- 1/2 cup crumbled feta cheese
- 1 cup cooked garbanzo beans (canned or freshly cooked)
- 1/2 cup Sicilian Olives (already pitted)

Sweet Heat Vinaigrette:

- 1 cup Traditional Balsamic Vinegar
- 1 cup Texas Millers EVOO
- 1/4 cup tahini
- 2 tsp salt and pepper
- 2 garlic cloves minced
- 1 Tbsp honey
- 5 Tbsp water
- 2 Tbsp parsley chopped
- 1 Fresno pepper or jalapeño seeded and finely minced (optional)



Notes

Directions

1. In a large salad bowl, combine the chopped tomatoes, cucumber, red onion, green bell pepper, sliced pepperoncini, cooked garbanzo beans, and sicilian olives.
2. Make Dressing. Before adding the Fresno, slice the pepper and remove the seeds.
3. Place all ingredients in a blender and blend until smooth. You can also mix in a jar with a tight-fitting lid. Place all ingredients in a jar and shake till it's blended. Store in the fridge in an airtight container for up to a week.
4. Drizzle the dressing over the salad and toss to coat evenly.
5. Sprinkle the crumbled feta cheese over the top of the salad.
6. Serve immediately