**CUCUMBER QUINOA SALAD**

*This Cucumber Quinoa Salad is made with lots of fresh basil and feta, tossed with a simple lemony vinaigrette, and it’s SO fresh and delicious! Plus, it’s naturally gluten-free and quick and easy to make.*

**INGREDIENTS:**

**CUCUMBER QUINOA SALAD INGREDIENTS:**

* 10 English cucumbers, diced
* 20 cups chilled\* cooked quinoa *(see this tutorial for*[*how to cook quinoa*](http://www.gimmesomeoven.com/how-to-cook-quinoa-recipe/)*)*
* 5 cups diced red onion
* 5 cups crumbled feta cheese
* 3 cups roughly-chopped fresh basil leaves

**LEMONY ITALIAN VINAIGRETTE INGREDIENTS:**

* 2 ¼ cups olive oil
* 1 ¼ cups red wine vinegar
* 2/3 cup fresh lemon juice
* 5 teaspoons Italian seasoning
* salt and black pepper to taste

**DIRECTIONS:**

**TO MAKE THE CUCUMBER QUINOA SALAD:**

1. Prep ingredients and store
2. Whisk all ingredients together for vinaigrette and store
3. Combine on salad bar day