

shrimp-quinoa salad with feta and tomatoes

2 generous servings doubles easily

4 cups salad greens torn into bite-sized pieces
1 cup cooked quinoa
kosher salt, fresh ground pepper
pinch crushed red pepper
2 medium tomatoes, chopped
3/4 cup feta cheese, crumbled
1/2 # cooked shrimp
2 tablespoons each minced red and green bell peppers, opt.
1 tablespoon dried oregano
2 tablespoons olive oil (plus a tiny drizzle for the quinoa)
One lemon: juice half and use rest for garnish on platter
1/3 cup chopped kalamata olives, *optional*

To assemble salad:

- 1. Line edge of medium platter or bowl with salad greens and place quinoa at center. Sprinkle quinoa with salt, pepper, crushed red pepper, and drizzle with just a tiny bit of olive oil.*
- 2. Top quinoa with chopped tomatoes and layer the feta and shrimp on top.*
- 3. Add minced bell peppers to shrimp for garnish. Sprinkle all with oregano.*
- 4. Drizzle first olive oil and then lemon juice over entire salad. Sprinkle all with salt and pepper and top with olives, if using.*

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