Northside Home Run Greek Salad

Tajaih, Trejana and Jessie with Appetite for Change created this savory salad with two goals in mind: 1) feature the vegetables they grow in their gardens and 2) make a salad they and other young people would like to eat. Mission accomplished. You could call this Greek salad a “game changer.”

Makes 8 (1-cup) servings.

### Salad
- 1 cup uncooked quinoa (red or multi-colored)
- 3 cups finely chopped cucumber
- 1 (15-oz.) can black-eyed peas, drained and rinsed
- 1 cup chopped red bell pepper
- 1 cup chopped yellow bell pepper
- 1 cup (4 oz.) crumbled feta cheese
- ½ cup finely chopped red onion
- ½ cup chopped fresh parsley
- ¼ cup chopped fresh oregano

### Dressing
- 1 cup extra-virgin olive oil
- ¼ cup red wine vinegar
- ¼ cup lemon juice
- ½ teaspoon dried oregano
- ½ teaspoon dried basil
- Salt and freshly ground pepper to taste

### Topper: Chopped Kalamata olives

### Directions
1. Cook quinoa according to package directions; rinse with cool water and drain well.
2. Meanwhile, mix all the remaining salad ingredients in a large bowl. Stir in cooked quinoa.
3. To make the dressing, whisk the olive oil, red wine vinegar, lemon juice and dried herbs together in a small bowl. Season with salt and pepper.
4. Stir half of the dressing into the salad mixture; toss to coat well. Spoon salad onto mixed greens; drizzle with remaining dressing and garnish with chopped olives.