

CSA Veggie Quinoa Salad

Cook one cup of quinoa according to package. Peel and dice two cucumbers and grate 3 carrots. Thinly cut ten leaves of basil and add to a bowl with cucumbers and carrots. Dice one yellow squash and an eggplant and chop a handful of green beans into one inch pieces. Sauté in olive oil until eggplant is soft (about 5 minutes) and other veggies are tender crisp. Add to the bowl with the cucumbers and carrots. Toss vegetables with 2 tablespoons of red wine vinegar and 4 tablespoons of olive oil. Salt and pepper to taste. Add cooked quinoa and mix. Top with feta cheese and more basil if desired.