

## Confetti Quinoa Salad



### Serves 8

½ cup / 250 ml quinoa  
2 cups / 500 ml vegetable broth  
1 yellow pepper, diced  
1 cup / 250 ml diced English cucumber  
1/3 cup / 75 ml chopped red onion  
19 oz / 540 ml chickpeas  
(2/3 cup feta cheese); omit if not allowed during detox  
2 small tomatoes, diced  
Toasted pine nuts for garnish (optional)

### Dressing

2 tbsp / 30 ml pesto  
2 tbsp / 30 ml apple cider vinegar  
2 tbsp / 30 ml olive oil  
¼ tsp / 1 ml pepper

### In a saucepan:

- Add quinoa and broth (if quinoa is not pre-rinsed, first rinse and drain well)
- Bring to a boil; reduce heat, cover and simmer for 18-20 minutes or until all liquid has been absorbed
- Remove from heat and let stand for 5 minutes
- Fluff with fork; transfer to a large bowl
- Let cool for 15 minutes

### Meanwhile:

- For dressing, whisk together pesto, vinegar, oil, and pepper
- Add to quinoa with yellow pepper, cucumber, onion, and chickpeas; toss gently to coat
- Fold in tomatoes (*and feta*)
- Sprinkle with pine nuts