

# Jennifer Aniston Salad

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## Ingredients:

- 1 cup quinoa
- 2 cups water
- 1 cup cucumber chopped
- ½ cup parsley chopped
- ½ cup mint chopped
- ⅓ cup red onion chopped
- ½ cup roasted and salted pistachios chopped
- 1 15 ounce can chickpeas drained and rinsed
- 1 cup finely chopped kale
- 2 lemons juiced (about 5-6 Tablespoons)
- ¼ cup extra virgin olive oil
- sea salt to taste
- ground pepper to taste
- ½ cup crumbled feta cheese

*\*For extra protein, add shredded rotisserie chicken!*

## Directions

1. Rinse and drain quinoa. Add quinoa and water to a small pot and bring the water to a boil. Reduce to a simmer, cover and cook for 15 minutes. Fluff with a fork and let cool for 5-10 minutes.
2. In a medium bowl, stir together cooked quinoa, cucumber, parsley, mint, kale, red onion, pistachios, chickpeas, lemon juice, olive oil, salt, pepper and feta.
3. Serve immediately or let the salad chill in the fridge a couple hours before serving.
4. Store salad in an airtight container for up to 5 days in the fridge.

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MADE WITH LOVE

by Teresa Forchard