

Herbed Roasted Vegetable Mediterranean Quinoa Salad

Ingredients to serve 4-6 as a side:

- ☞ 3 cups cooked quinoa
- ☞ 1-15 ounce can chickpeas, rinsed and drained
- ☞ 1 pint cherry tomatoes, red and yellow
- ☞ 1 roasted pepper, peeled and diced
- ☞ 1 small eggplant, 1/2-inch dice
- ☞ 1 medium yellow squash, 1/2-inch dice
- ☞ 1 medium zucchini, 1/2-inch dice
- ☞ 1/2 cup finely diced red onion
- ☞ 1 cup kalamata olives, pitted
- ☞ 1/2 - 1 cup chopped fresh herbs, combination of basil, dill and parsley
- ☞ About 1/2 cup olive oil for roasting vegetables
- ☞ 3 teaspoons oregano
- ☞ 2 teaspoons Lowry's garlic salt
- ☞ Kosher salt and pepper

Directions:

Preheat oven to 400.

Using a large rimmed baking sheet, toss eggplant, yellow squash and zucchini with olive oil until coated well. Season generously with salt and pepper and garlic salt and toss to combine.

In a separate sheet pan, toss tomatoes with more olive oil and season with salt pepper and oregano. Place sheet pans in the oven for about 20 minutes, tossing eggplant mixture once until golden and tender. Tomatoes are ready when they begin to burst and begin to release their juices. Remove from oven and allow to cool.

In a large mixing bowl, place remaining ingredients together and toss to combine. Once roasted vegetables are cooled, add to mixture. Add roasted tomatoes last so as not to crush and include any accumulated juices from roasting pan. Garnish with additional herbs and serve at room temperature or refrigerated.

