

Colorful Quinoa Salad

1 cup water
1/2 cup quinoa, rinsed
1 cup fresh baby spinach, thinly sliced
1/2 cup grape tomatoes, halved
1/2 medium cucumber, seeded and chopped
1/2 medium sweet orange pepper, chopped
1/2 medium sweet yellow pepper, chopped
1 green onions, chopped

DRESSING:

1 1/2 tablespoons lime juice
1 tablespoon olive oil
2 teaspoons honey
1/2 tablespoon grated lime zest
1 teaspoons minced fresh gingerroot
1/8 teaspoon salt

In a large saucepan, bring water to a boil. Add quinoa. Reduce heat; simmer, covered, until liquid is absorbed, 12-15 minutes. Remove from heat; fluff with a fork. Transfer to a large bowl; cool completely.

Stir spinach, tomatoes, cucumber, peppers and green onions into quinoa. In a small bowl, whisk dressing ingredients until blended. Drizzle over quinoa mixture; toss to coat. Refrigerate until serving.