

Quinoa Salad with Chicken, Grapes and Almonds

Using the meat from a rotisserie chicken is a convenient shortcut for making this tempting main course salad. Serve over lettuce and chopped fresh veggies for lunch, dinner or picnics.

Ingredients

2 cups water 1 1/3 cups quinoa

Salt and pepper to taste 2 tablespoons white wine vinegar

2 tablespoons olive oil

2 cups shredded cooked chicken

1 1/2 cups green grapes, quartered

1/2 cup sliced almonds, toasted

Rinse quinoa under cold running water and drain. Bring 2 cups water to a boil. Stir in quinoa and a pinch of salt then reduce heat, cover and simmer until tender and most of the liquid is absorbed, 15 to 20 minutes.

Uncover and set aside to let cool. In a large bowl, whisk together vinegar, salt and pepper. Slowly add the oil, whisking well. Add quinoa and toss to combine. Add chicken, grapes and almonds and toss again. Serve at room temperature or chilled, if you like.