GRAPE AND AVOCADO QUINOA SALAD

(adapted from Food TV Network)

(as written, it makes a lot of salad, I more or less halved this recipe, eye-balling most ingredients. I kept the amount of dressing unchanged)

Zest and juice of 1 lime
3 tablespoons extra-virgin olive oil
Kosher salt and freshly cracked black pepper
4 cups cooked quinoa, cooled
2 cups green grapes, halved
1 1/2 cups diced cucumbers
fresh parsley, roughly chopped (or fresh cilantro)
1 avocado, diced

In a large bowl, whisk together lime zest, lime juice and olive oil. Taste and season with salt and pepper.

Toss the quinoa, grapes, cucumbers, parsley, and avocados together with the dressing. Serve chilled or at room temperature.