

Grilled Zucchini Boats

- Rinse the quinoa under cold water and drain. Place quinoa and 1 cup water in a small saucepan. Bring to a boil, reduce heat to a low simmer, and cover. Cook for 10 minutes, or until water is absorbed. Transfer to a large bowl to cool slightly.
- Meanwhile, heat a grill or grill pan over medium heat. Slice the zucchini in half lengthwise and use a small metal spoon to scoop out the insides. Brush cut sides of zucchini with olive oil. Grill zucchini, cut side down, for 4-6 minutes, until crisp-tender. Transfer to a baking dish or baking sheet.
- Whisk together the lemon juice, oregano, and salt. Stir it into the quinoa.
- Halve the tomatoes, quarter the olives, and chop the red onion and parsley. Add these to the bowl with the quinoa, along with the feta cheese. Stir to combine.
- Scoop filling into the grilled zucchini boats. Serve immediately or refrigerate until ready to serve. Zucchini boats may be served cold or at room temperature.

*From Kristine's Kitchen