

Grilled Lemon Herb Chicken With Quinoa Salad

Prep: 10 Minutes Cook: 30 Minutes

Ingredients

- 6 Boneless, Skinless Chick Breast
- 2 Lemons
- 2 Tbsp Olive Oil
- ½ Cucumber, diced
- 10 Cherry tomatoes, halved
- 1 Tsp Dried Rosemary
- 150 Grams Quinoa
- 1 Small Red Pepper, diced
- 2 Spring Onions, thinly sliced
- 2 Tbsp Lemon Juice

Directions

1. Preheat your grill to medium-high heat.
2. In a small bowl, zest one lemon and squeeze the juice from both lemons. Set aside.
3. In a separate bowl, combine the olive oil, dried rosemary, salt, and pepper. Mix well.
4. Place the chicken breasts in a shallow dish and pour the lemon and herb marinade over them. Ensure the chicken is evenly coated. Let it marinate for about 10 minutes.
5. While the chicken is marinating, rinse the quinoa under cold water to remove any bitterness. Cook the quinoa according to package instructions.
6. In a large mixing bowl, combine the cooked quinoa, diced cucumber, diced red bell pepper, sliced spring onions, cherry tomatoes, lemon juice, and extra virgin olive oil. Toss well to combine. Season with salt and pepper to taste.