

Quick & Easy

THE COSTCO WAY

Galbani® Quinoa Caprese Salad

Makes 6 to 8 servings

Ingredients:

1½ cups (approximately 20 balls) Galbani® Fresh Mozzarella Marinated balls
2 Tbsp olive oil, divided
1 cup uncooked quinoa
2 cups low sodium chicken broth
1 cup cherry tomatoes, halved or quartered
10 basil leaves, cut
2 Tbsp lemon juice
Salt and pepper, to taste
1 cup parsley, chopped, plus more for garnish

Instructions:

Cut Galbani® Fresh Mozzarella balls in half. Place in a medium bowl. Set aside. In a medium pan over medium-high, heat 1 Tbsp olive oil. Add quinoa. Toast for 3 to 4 minutes, or until lightly brown and fragrant. Add chicken broth. Bring to a boil. Cover. Reduce heat to low. Cook for 15 minutes. Remove from heat. Fluff with a fork.

Add cooked quinoa, tomatoes, basil, lemon juice, remaining 1 Tbsp olive oil, salt and pepper, and parsley to the fresh mozzarella. Toss to combine. Add more salt and pepper, if desired. Garnish with parsley.

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