Here’s a unique new salad recipe to try, that’s far from ordinary. With cabbage, green olives, chickpeas, quinoa and a lemony dressing, this salad really satisfies! It’s fantastic as a meal all on its own, or to be served with a larger meal.

There are many elements of this salad that stand out, most particularly the green olives. With a creamy feel and smooth taste, these olives are a perfect pair with the lemony dressing. Don’t be surprised if you find yourself making this salad time and time again – and sharing with your friends and family. Enjoy!

**What you need**
Serves 6

1 ½ cups water
½ cup red quinoa, rinsed well
1 teaspoon salt
2 Tablespoons extra-virgin olive oil, divided
½ head Savoy cabbage (about 1 pound), cored and thinly sliced lengthwise
1 can (15 ounces) chickpeas, drained and rinsed
3 ounces pitted large green olives, such as Castelvetrano or Cerinola, halved (about ¾ cup)
1 lemon, zested and juiced
Salt and pepper to taste

**Instructions**

1. Bring water to a boil in a medium pot over medium-high heat. Stir in quinoa and ½ teaspoon salt, and return to a boil. Reduce heat to low, cover, and simmer 15 minutes. Uncover, raise heat to high, and cook until water evaporates and quinoa is dry and tender, about 5 minutes (stir frequently to prevent scorching)
2. Heat 1 Tablespoon oil, cabbage, 1 teaspoon salt in a large nonstick skillet over medium-high heat, and cook, stirring occasionally, until tender and golden brown in places, about 8 minutes. Transfer to a bowl.
3. Add remaining oil to skillet. Return sautéed cabbage to skillet, add quinoa, and raise heat to high. Cook, stirring occasionally, until quinoa is toasted and crisp, about 8 minutes. Remove from heat. Add chickpeas, olives, and lemon zest and juice, and toss to combine. Season with salt and pepper. Enjoy!

**Nutrition**
One serving equals 107 calories, 5g fat, 401mg sodium, 12g carbohydrate, 3g fiber, and 3g protein