

Quinoa Salad with Grilled Chicken (serves 4)

4 boneless skinless chicken breasts
1/2 T olive oil
1 C quinoa (leftover from lunch)
2 T capers
1 lemon zested and sectioned
2 c. chopped romaine lettuce
1 T olive oil
S and P to taste

1. Rub chicken with olive oil, season with salt and pepper and grill 3 minutes per side, let cook, dice into large squares and set aside.
2. Cut lemon sections into small pieces. Add lemon pieces, zest, capers, chicken and romaine to quinoa and mix well. TASTE.
3. Season and serve.