### Quinoa, cabbage and haloumi salad

#### Ingredients

- 1 cup Quinoa
- 1 tsp Olive Oil
- 180 g Haloumi, diced
- 2 cups White Cabbage, finely shredded
- 2 cups Red Cabbage, finely shredded
- 400 g can Cannellini Beans, rinsed, drained
- 2 Celery Stalks, trimmed, diced
- 1/4 cup Parsley, chopped

**Lemon Dressing**

- 1/4 cup Extra Virgin Olive Oil
- 2 tbsp Lemon Juice
- 1 tsp Dijon Mustard

#### Equipment

- knives
- chopping boards
- baking dish
- measuring cups & spoons
- baking paper

#### What to do

1. Rinse quinoa under cold running water. Place in a saucepan with 1 ½ cups of water. Set aside for 5 mins, to soak. Bring to boil on high heat. Reduce heat to low. Cover and simmer for 12-15 mins, until water has absorbed and quinoa is tender. Remove from heat, fluff up with a fork and set aside to cool slightly.


3. Place cabbage, cannellini beans, celery, parsley and haloumi in a large bowl. Add quinoa and toss to combine. To make the dressing, whisk together oil, lemon juice and mustard. Pour over quinoa salad and stir to combine. Spoon into bowls.