Mediterranean Quinoa Salad

1 cup uncooked quinoa, rinsed

1 small eggplant (about ¾ pound), diced

1 small zucchini, sliced

1 small yellow squash, sliced

2 Tablespoons olive oil

Salt and freshly ground black pepper

1 Tablespoon lemon zest

1 clove garlic, pressed or minced

½ cup halved grape tomatoes (quarter any larger tomatoes)

2 tablespoons chopped fresh basil leaves

2 tablespoons chopped fresh mint leaves

2 tablespoons walnuts nuts, toasted

For garnish: crumbled goat cheese

Cook quinoa according to package directions.  (I like to use chicken broth instead of water.)

Slice zucchini and squash and sprinkle with salt.  Lay on paper towels for 10 minutes to release moisture.

Brush with olive oil.

Grill until browned on both sides.

Add basil, mint and lemon zest to quinoa.

Dice roasted vegetables.

Add roasted vegetables and tomatoes to quinoa.

Garnish with goat cheese and walnuts.