

Mango Quinoa Salad



You'll love this refreshing mango, halloumi and quinoa salad, packed with goodness.

Ingredients

250 g Community Co quinoa
1 mango (sliced)
1 avocado (sliced)
1 punnet cherry tomatoes
2 juice and zest of limes
2 cobs of corn
1 packet of Halloumi
15 g mint
2 tbsp olive oil
Salt and pepper to season

Method:

1. Measure out 250g of quinoa and cook according to the instructions.

2. Grill the corn on the barbecue by removing the green husk layer and placing on a hot barbecue for 2 to 3 minutes each side, or until the kernels start to char.
3. Cut the halloumi into long slices and then in half for the BBQ.
4. Cut out cubes of the mango.
5. Chop the flesh of the avocado and mint, slice the cherry tomatoes in half and add to a bowl with the mango, olive oil, salt and pepper and limes.
6. The quinoa and corn should have cooled. Slice off the corn kernels and add with the quinoa to the salad. Sprinkle feta over the top and enjoy!