



CINCO de MAYO

5th May

MEXICAN QUINOA SALAD WITH ORANGE-AVOCADO DRESSING

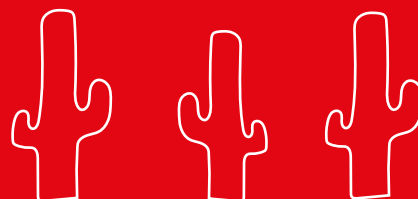
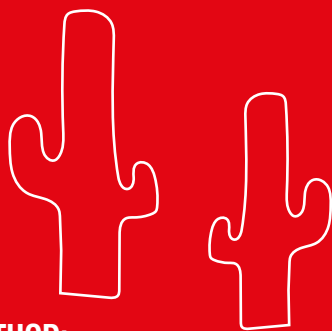
Avocado (Diced)	1
Mexican Chilli Oil Paste	3-4 tbsp
Don Simon Orange Juice Smooth	5-6 tbsp
Everyday Favourites Extended Life Vegetable Oil	3 tbsp
Mixed Leaf Greens	50g
Everyday Favourites Cooked Quinoa	200g
Everyday Favourites Sweetcorn	100g
Tinned Black Beans	200g
½ Ripe Avocado (Diced)	½
Orange (Segmented)	1
½ Red Onion (Diced)	½
Chopped Coriander	1 tbsp

METHOD:

1. Prepare dressing by blending half of the avocado, the Mexican Chilli paste, orange juice, and olive oil until creamy and smooth.
2. Toss the remaining salad ingredients in dressing before serving.

DID YOU KNOW?

Cinco de Mayo is a celebration of Mexican cuisine, culture and music, stemming from the victory of the Mexican army's unlikely victory over the French Empire.





CINCO *de* MAYO

5th May

DID YOU KNOW?

Cinco de Mayo is a celebration of Mexican cuisine, culture and music, stemming from the victory of the Mexican army's unlikely victory over the French Empire.



DID YOU KNOW?

Cinco de Mayo is a celebration of Mexican cuisine, culture and music, stemming from the victory of the Mexican army's unlikely victory over the French Empire.