

# CURRIED PINEAPPLE VEGETARIAN SALAD WRAPS



## INGREDIENTS

### 1 Packet Quorn Vegetarian Pieces

- 1 fresh pineapple
- 2 limes
- 2 teaspoon curry powder
- 2 spoons Greek yoghurt
- 2 spoons mayonnaise
- Handful of crushed cashew nuts
- 1 avocado
- Mixed lettuce leaves
- 2 tortilla wraps

## METHOD

1. Place the Quorn pieces on a roasting tray, roast for a couple of minutes in a preheated oven to re fresh and slightly crispin the chunks.
2. Peel and cut the pineapple, cut 2 thick slices, trim neatly and grill, set aside.
3. Cut the remaining fruit into neat dice similar to the Quorn chunks, Mix with the Quorn.
4. Season with salt, pepper, curry powder and lime juice. Blend with the Greek yoghurt and mayonnaise.
5. Serve the curried mixture over the grilled pineapple steaks, garnished with avocados, salad leaves and crushed cashews. Alternatively use the curry salad in wraps with avocados and salad leaves.

**HELPING THE PLANET  
ONE BITE AT A TIME**