



# CURRIED PINEAPPLE VEGETARIAN SALAD



## INGREDIENTS

- 1 Packet Quorn Vegetarian Pieces
- 1 fresh pineapple
- 2 limes
- 2 teaspoon curry powder
- 2 spoons Greek yoghurt
- 2 spoons Hellmann's 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 slightly crisp 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 and 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.