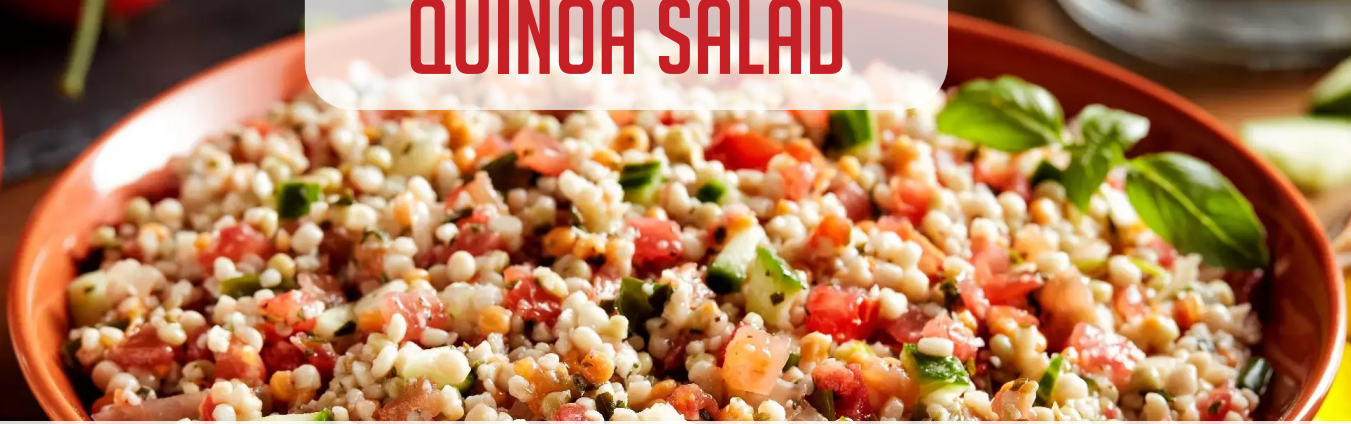


TEX-MEX MANGO QUINOA SALAD



Our Tex-Mex Mango Quinoa Salad brings exciting flavors to your K-12 menu. We combine pre-cooked Tex-Mex quinoa with sweet mangoes, crisp peppers, and a zesty squeeze of lime and lemon. Finished with fresh cilantro, this vibrant, plant-forward salad is bursting with flavor. It's a delicious and healthy choice your students will crave!









Ingredients:

- 1 cup Fully Cooked Tex Mex-Quinoa #399679
- ¼ cup IQF diced mangos
- 2 oz. diced red pepper
- 2 oz. diced red onion
- 2 oz. diced green pepper
- ¼ tsp. lime juice
- ¼ tsp. lemon juice
- Fresh cilantro

Instructions:

1. Dice the red pepper, red onion, and green pepper into small, uniform pieces. Chop the fresh cilantro.
2. In a large bowl, combine the fully cooked Tex-Mex Quinoa and the IQF Diced Mangos.
3. Add the diced red pepper, red onion, and green pepper to the quinoa and mango mixture.
4. Drizzle in the lime juice and lemon juice.
5. Gently fold in the fresh cilantro.
6. Mix all ingredients thoroughly until well combined. Serve chilled for best flavor.

| Product | Description | Code # | Pack Size |
|---|---|--------|---|
|  Brickman's® Mex Style Quinoa & Bean Salad Kit | This vibrant kit packs fully cooked quinoa, tender pinto beans, and crunchy red bell peppers in a zesty Tex-Mex dressing. Simply heat and eat for a flavorful, plant-powered punch in minutes. <div>     </div> | 399679 | 2/2 lb. Pouches of Quinoa 2/3.05 lb. Pouches of Dressing |

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian



SCAN TO VISIT OUR
GFS MICROSITE