



MEXICAN PRAWN AND QUINOA SALAD

Try this delicious gluten free, healthy summer salad.



EASY



15 MINS



5 MINS



4

Ingredients

- 400g green prawns, peeled, deveined, tails intact
- juice from 1 lime, plus lime cheeks to serve
- 1 garlic clove, crushed
- 1 red chilli, deseeded and chopped
- 1 tbsp olive oil
- ¼ (50g) cup white grain quinoa
- 300g corn kernels, rinsed and drained
- 400g can kidney beans, rinsed, drained
- 1 small avocado (200g), stoned and skinned, chopped coarsely
- 1 red capsicum (200g), chopped finely
- 1 green capsicum (200g), chopped finely
- 1 green capsicum (200g), chopped finely

Instructions

1. Combine prawns, lime juice, garlic, chilli and olive oil in a medium bowl. Set aside for 10 minutes to marinate.
2. Meanwhile, cook quinoa according to packet instructions, keep warm.
3. Combine quinoa, corn, kidney beans, avocado, capsicum, and coriander leaves, on serving platter. Preheat a barbecue or chargrill on medium-high, cook prawns, turning for 3 minutes or until cooked through, arrange on salad; serve.