



Avocado and Salt and Vinegar Cheese Curd Salad

A fresh salad featuring creamy avocado, cherry tomatoes, diced mango, sharp **Salt and Vinegar Cheese Curds** garnished with a drizzle of olive oil, crumbled feta cheese, parsley and crushed red pepper.

Yield: 2 servings

Fred's

Ingredients:

- 10 Each - **Salt and Vinegar Cheese Curds**[296201], Prepared according to package directions
- 1 Each - Avocado, Sliced
- ½ Cup - Cherry Tomatoes, Halved
- ½ Cup - Sliced Cucumber, Sliced
- ½ Cup - Mango, Diced
- ¼ Cup - Bell Pepper, Sliced
- ¼ Cup - Red Onion, Sliced
- ¼ Cup - Kalamata Olives, Halved
- 1 Tbsp - Lemon Juice
- ¼ Cup - Feta Cheese, Crumbled
- Garnish - Parsley, Chopped
- Garnish - Olive Oil
- Garnish - Crushed Red Pepper
- To Taste - Salt And Pepper

Directions:

1. In a medium bowl, combine all ingredients.
2. Toss to coat in lemon juice.
3. Place the salad on a serving plate and top with **Salt and Vinegar Cheese Curds**.
4. Garnish with chopped parsley, olive oil, crushed red pepper and salt and pepper.

Eat Well, Live Well.

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