

Marshall's
HAUTE SAUCE

Habanero Carrot Curry Quinoa with Mangos

Ingredients

- 1 cup quinoa
- 2 cups water
- 1 ripe mango, peeled, pitted and cut into thin strips
- 1 red bell pepper, diced
- 2 tbsp. basil, chopped
- 2 tbsp. mint, chopped
- 2 tbsp. Habanero Carrot Curry Sauce (for stock or water)
- 1 tbsp. Habanero Carrot Curry (for dressing)
- ½ cup plain yogurt
- 1 tbsp. lime juice
- 2 radishes thinly sliced

Instructions

- Put quinoa, water, and 2 tbsp. Habanero Carrot Curry Sauce in a pot over high heat.
- Once boiling, cover and turn down to low simmer.
- Let it cook for 15 minutes, then remove from heat, fluff with a fork and allow to cool.
- While quinoa cools, in a separate bowl combine yogurt, lime juice and remaining 1 tbsp. Habanero Carrot Curry to make the dressing.
- Fold the bell pepper and mango into the quinoa.
- Put a portion of the quinoa, pepper and mango on a plate. Drizzle with dressing and top with fresh herbs and sliced radish.

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