

MARCANGELO KABOBS WITH MEXICAN QUINOA SALAD



Serves: 4



Prep & Cook Time:
60 mins



INGREDIENTS

quinoa	1 cup
ripe tomatoes, diced	2
crumbled feta cheese	2/3 cup
green onions, thinly sliced	6
ripe avocado, diced	1
lime juice	3 tbsp
olive oil	3 tbsp
each salt and pepper	1/2 tsp
chopped fresh coriander	1/2 cup
pkg (320 g) Marcangelo Authentic Souvlaki Pork or Chicken Kabobs	1

COOKING INSTRUCTIONS

1. In fine mesh sieve, rinse quinoa under cold running water. Combine in pot with 1 1/2 cups of water and a pinch of salt. Bring to a boil. Reduce heat and simmer, covered, for 15 minutes. Fluff quinoa with a fork. Let cool. (Quinoa can be made up to 24 hours ahead and refrigerated. Bring to room temperature before continuing.)
2. Grill **Marcangelo** pork kabobs over medium heat, turning occasionally, until cooked through, 8 to 10 minutes.
3. In bowl, gently toss together tomatoes, feta, green onions and avocado. Gently stir in cooled quinoa. Pour lime juice and oil over, tossing until salad is well coated. Remove meat from skewers. Gently stir into salad along with salt and pepper and chopped fresh coriander.

MARCANGELO FAST PASS

Marcangelo Kabobs are fabulous over any grain salad. You can make one of your own with barley or wheat berries or just pick up an interesting grain salad at your local deli.