



Mango-kiwi salad with young cheese



Ingredients

- 200 grams of organic young cheese, cut into strips or cubes
- 1 tablespoon of pine nuts
- 2 tablespoons of orange juice
- 3 tablespoons of olive oil
- 1 teaspoon balsamic vinegar
- 1 bulb of ginger, finely chopped
- red or lamb's lettuce
- 3 kiwis, peeled and sliced
- mint or lemon balm

Looking for a delectable and refreshing lunch? Discover our delicious recipe for mango salad with young cheese. This tasty combination of sweet mango, juicy kiwi fruit and creamy young cheese will surprise you with a unique flavour. This mango salad is quick and easy to prepare, perfect for a quick, healthy lunch.

Preparation

- 1: Toast the pine nuts in a dry hot frying pan.
- 2: Stir a dressing of orange juice, olive oil, balsamic vinegar and ginger.
- 3: Divide the lettuce among the plates. Arrange the mango, kiwis and cheese on top of the lettuce.
- 4: Pour the dressing on top and sprinkle the dish with pine nuts and mint.

Ready to make mango kiwi salad?

Enjoy this mango salad with young cheese as a tasty and light lunch option. You can even experiment by replacing organic young cheese with young goat cheese or swapping the kiwis for juicy blueberries. Order the necessary ingredients via our webshop and put this delicious salad on the table within 25 minutes. An ideal choice for a healthy and tasty meal!