



# Curried Chickpea, Mango & Quinoa Salad

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<http://coconutandberries.com/2013/09/24/curried-chickpea-mango-quinoa-salad/>

## Dressing:

- 2T Lemon juice
- 1t Maple syrup
- 1 1/2T Olive oil
- 1/2t Salt
- 1 1/2t Mild curry powder
- 1/2t Ground cumin
- Several grinds of black pepper

## Ingredients:

- 2C Cooked + cooled quinoa (approx 1/2C dry)
- 3/4C Chopped celery
- 1/2C Raisins
- 4 Green onions, thinly sliced
- 1 1/2C/1 Can Cooked chickpeas
- 1/3C Chopped, toasted almonds

## Serves: 4

## Method:

Combine all salad ingredients, except for almonds in a large bowl.

Whisk together dressing ingredients in a jar. Add dressing to the bowl and toss well.

Add almonds just before serving to retain crunch.

This salad is best if made a few hours (or a day) before serving to allow the flavours to mingle.