

Pineapple Squid Salad

A refreshing, tasty and easy to make salad

Serves: 4 Time: 10 mins **Difficulty:** Easy



INGREDIENTS

- **500g Shore Mariner Pineapple Cut Squid**
- 2 Garlic cloves, crushed
- 1 Tablespoon ginger, grated
- 1/2 Pineapple, sliced
- 1/2 Cucumber, sliced
- 60g Spinach
- 1/2 Red chili
- 1/2 Cup mint leaves
- 2 Spring onions, thinly sliced

METHOD

- In a bowl combine, garlic, ginger, chili and squid, mixing well to coat
- Preheat a char-grill pan on high. Char-grill squid for 1-2 minutes until tender
- In a salad bowl, combine pineapple, cucumber, spinach and squid

COOKING TIP:

Make a dressing by mixing 1/4 cup of sweet chili sauce and 1/4 cup of lime juice



