

Mango Avocado Toast

Makes 1 serving

Ingredients:

½ avocado, peeled and pitted
Splash of lime juice
1 slice bread, toasted
1 large mango, peeled, pitted and sliced
Pinch of red pepper flakes
Pinch of sea salt

Instructions:

In a small bowl, mash avocado and lime juice. Stir to combine. Evenly spread avocado over toasted bread. Layer mango slices on top. Sprinkle with red pepper flakes and salt.

Mango Tahini Toast

Makes 1 serving

Ingredients:

2 Tbsp tahini

1 pinch cardamom

1 pinch sea salt

1 slice bread, toasted

1 large mango, peeled, pitted and sliced

Pinch of black sesame seeds

2 mint leaves, chopped

Instructions:

In a small bowl, mix tahini, cardamon and salt. Evenly spread tahini over toasted bread. Layer mango slices on top. Sprinkle with sesame seeds and mint.

Mango Almond Butter Toast

Makes 1 serving

Ingredients:

2 Tbsp creamy almond butter

1 slice bread, toasted

1 large mango, peeled, pitted and sliced

Sprinkle of unsweetened coconut flakes

Instructions:

Evenly spread almond butter over toasted bread. Layer mango slices on top. Sprinkle with unsweetened coconut flakes.

For more recipe ideas, go to Costco.com and search: Quick & Easy





Mango Quinoa Salad

Makes 2 to 4 servings

Ingredients:

15 oz can black beans, rinsed and drained

- 1 cup quinoa, cooked
- 1 cucumber, chopped
- 1 large mango, peeled, pitted and diced
- 1 handful cilantro, chopped
- 1 Tbsp red onion, chopped
- 1 lemon, juiced
- 1 tsp cumin
- ½ tsp coriander
- ½ tsp chili powder
- 1 tsp garlic powder

Instructions:

In a large bowl, add black beans, quinoa, cucumber, mango, cilantro, onion, lemon juice, cumin, coriander, chili powder and garlic powder. Toss. Serve at room temperature or cold.

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