

INGREDIENTS

1 pack Garden Gourmet Falafel

100 g washed mixed lettuce (for example oak leaf, arugula, red lettuce, lamb's lettuce, beet leaf and curly endive)

75 g pomegranate seeds, or half a pomegranate

4 fresh figs

4 to 6 dates

30 g pecan nuts

2 tbsp dried cranberries

1 small red onion

6 tbsp extra virgin olive oil

2 tbsp pomegranate syrup

1 to 2 tbsp balsamic vinegar

salt

pepper



This Vegetarian Wreath Salad with Garden Gourmet Falafel makes a beautiful centerpiece for your Christmas dinner and is great for sharing with your loved ones!

PREPARATION

1. Prepare the toppings

Cut the dates into pieces, the figs into wedges and roughly chop the pecan nuts. Prepare the cranberries and pomegranate seeds.

2. Make the dressing

Chop the onion as finely as possible and mix with the olive oil, pomegranate syrup and balsamic vinegar using a whisk until well-combined. Add salt and pepper to taste.

3. Arrange the lettuce into a wreath

Make sure the lettuce is dry by using a salad spinner (if you washed it yourself) and arrange the lettuce like a wreath on a nice large plate.

4. Spread the toppings

Divide the dates, figs, pomegranate seeds, pecan nuts and cranberries over the wreath salad.

5. Bake the falafels, serve, and enjoy!

Just before serving, bake the Garden Gourmet falafel balls according to the instructions on the package until crispy brown, and divide them over the salad. Drizzle with some dressing and serve the rest separately.

CULINARY TIP

Serving suggestion

Delicious with (pita) toast and hummus of your choice.

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