

INGREDIENTS

 4 SERVINGS

 40 MIN

 INTERMEDIATE

2 packs Garden Gourmet Spinach-Cheese rondo

500 g green asparagus

400 g pumpkin (hokkaido, or butternut squash)

2 medium fennel bulbs

1 red onion

500 g mixed potatoes (truffle, roseval and baby potatoes)

olive oil for frying

salt and pepper

4 sprigs of fresh thyme and 2 tsp fennel seeds

2 tbsp pomegranate seeds

2 tbsp walnuts

This winter try this delicious recipe made with our vegetarian Garden Gourmet Spinach Cheese Rondo, pumpkin and asparagus. You will love it!

PREPARATION

1. Preheat oven to blanch asparagus

Preheat the oven to 200 °C. Place a pan with plenty of water and a little salt to blanch the asparagus.

2. Prepare the veggies

Cut off the "wooden" ends of the asparagus (approx. 3 cm) and blanch them in boiling water for 1 minute. Remove the asparagus from the water and pre-cook the potatoes for approx. 3 minutes. Cut the pumpkin (peeling is not necessary) fennel, and red onion into wedges. Cut / halve the potatoes in equal parts, not too large.

3. Drizzle seasoning over veggies

Divide the vegetables and potatoes over the baking tray. Drizzle with olive oil and sprinkle with salt, pepper, thyme leaves and crushed fennel seeds.

4. Roast the veggies

Roast the vegetables and potato for about 30 minutes until done. If necessary, check and toss carefully after 15 minutes.

5. Prepare the rondos

Bake the Garden Gourmet rondos for about 12 to 14 minutes between the vegetables on the baking tray, or fry them separately for about 10 minutes in a frying pan.

6. Garnish, serve, and enjoy!

Garnish with pomegranate and crushed walnuts.

**CHECK OUT MORE RECIPES AT
GARDENGOURMET.COM**