

INGREDIENTS

 4 SERVINGS

 20 MIN

 EASY

2 packs Garden Gourmet Greek Rondo

300 g mixed lettuce

1 small red onion

50 g pine nuts

2 tbsp capers

100 ml yogurt

100 g feta cheese crumbled

2 cloves of garlic

8 springs of fresh dill

1 lemon

You can't fly to Greece and enjoy their delicious cuisine? Then try our Greek inspired vegetarian salad made with Garden Gourmet Greek Rondo.

PREPARATION

1. Cook Garden Gourmet Rondos

Prepare the Garden Gourmet Rondos according to the instructions on the package.

2. Prepare salad

Distribute the lettuce on 4 plates. Pick the leaves from the dill sprigs and cut the onion into thin rings. Put this on the lettuce.

3. Roast nuts

Roast the pine nuts in a dry frying pan and chop them coarsely. Sprinkle over the plates.

4. Making the dressing

Cut the capers and dill stalks very finely and stir in the yogurt with the crushed garlic. Sprinkle the dressing over the salad and garnish with the cheese.

5. Serving

Serve the Garden Gourmet Greek Rondos on the salads with a lemon part. Delicious with a slice of coarse whole meal bread.

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