

## INGREDIENTS

 2 SERVINGS

 15 MIN

 EASY

1 pack Garden Gourmet Falafel  
140 g beets  
1 avocado  
1 tsp black sesame seeds  
200g edamame beans  
4 handfuls lamb's lettuce  
10 g vegan cheese  
4 tbsp vegan yogurt  
a few radishes  
2 tbsp pistachios  
1 cup cumin  
½ tsp garlic powder  
1 tsp lemon zest  
1 case lemon juice  
pepper and salt  
1 lime (juice and zest)  
A few sprigs coriander  
2 tbsp of almonds

A recipe full of taste, vegetables and colors! Perfect for a delicious lunch, made with our vegan Garden Gourmet falafels.

## PREPARATION

### 1. Make the beet hummus

Put all the beet hummus ingredients in a blender (beet, vegan yogurt, lemon juice) and mix until you get a smooth consistency.

### 2. Prepare the falafels

Fry the Garden Gourmet falafels 6–8 min in a pan.

### 4. Plate, garnish, and enjoy!

Divide the lamb's lettuce, hummus, radishes, pistachios, almonds, soybeans and avocado on the plates. Finish with falafel, black sesame seeds and yogurt sauce.

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