



# BBQ VEGAN VUNA CUCUMBER BEETROOT SALAD

## INGREDIENTS

2 jars Garden Gourmet VUNA

4 baby cucumbers

3 small boiled beetroots

2 heads of baby romaine lettuce leaves

4 radishes

1 lemon

Some salt and pepper

A bunch of dill (for dressing)

A bunch of mint (for dressing)

2 tbsp vegan yogurt (for dressing)

2 tbsp vegan mayonnaise

1 garlic clove (for dressing)



2 SERVINGS



15 MIN



EASY

Prepare this easy and refreshing vegan salad in a few minutes! It has all the wonderful taste of the Vuna plus crunchy textures of the veggies!

## PREPARATION

### 1. Make Vuna salad

Cut the cucumbers into slices and the beets into wedges. Mix them lightly with the Vuna. Season with olive oil, lemon juice, salt and pepper and a few sprigs of finely chopped dill.

### 2. Place Vuna salad on Romaine lettuce

Divide Romaine lettuce leaves on a platter and spread the salad on top.

### 3. Make the dressing

For the dressing, mix the mayonnaise and yogurt together and add finely chopped dill, mint and garlic.

### 4. Garnish and enjoy!

Slightly dilute the dressing with water if it is too thick to pour. Pour the dressing over the salad and garnish with extra dill and radish slices.

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