



# CHARGRILLED PIECES SPRING SALAD WITH ASPARGUS

## INGREDIENTS

2 packs of Garden Gourmet Chargrilled Pieces

1 head of butterhead, washed

1 bunch of radishes, washed

100 g snow peas, washed

2 forest onions

300 g green asparagus

100 ml yoghurt

2 tbsp grated Parmesan cheese

4 tbsp olive oil

1 tsp coarse mustard

1 tsp dried tarragon

½ lime, squeezed



4 SERVINGS



15 MIN



EASY

This delicious vegetarian salad recipe is full of vegetables and plant-based Garden Gourmet Chargrilled Pieces, a great dinner meant to be enjoyed by everyone!

## PREPARATION

### 1. Prepare the lettuce

Remove the salad leaves, tear them into coarse pieces and spread over 4 plates.

### 2. Prepare the other veggies

Clean the radishes, leave a piece of stem and halve them in the length. Bring a pot of water to a boil and boil the snow peas for 1 minute, drain and rinse. Cut the spring onions into rings and scoop all the vegetables over the lettuce.

### 3. Roast the asparagus and chargrilled pieces

Heat a grill pan. Spoon the asparagus with 2 tablespoons of oil and the chargrilled pieces with the rest of the oil. Roast the asparagus for about 5 minutes, after half of the time, scoop the chargrilled pieces into the pan and roast them.

### 4. Make dressing, serve, and enjoy with baguette!

Meanwhile, mix the yogurt, Parmesan cheese, mustard, tarragon and lime juice into a dressing. Spoon the grilled pieces and asparagus on the salad and add the dressing. A baguette will make an excellent pairing with this salad!

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