

INGREDIENTS

1 pack Garden Gourmet Chargrilled Pieces
500 g green asparagus
250 g cherry tomatoes
75 g arugula
150 g vegan feta cheese
1 tbsp capers
12 kalamata black olives
Some basil for garnish
A drizzle of olive oil
Some balsamic vinegar
A bit of salt
Some pepper



This salad recipe makes a perfect side dish for any BBQ with satisfying textures and flavors: the smoky and vegetarian Garden Gourmet chargrilled pieces, the crunchy asparagus, the creamy vegan feta, and the aromatic herbs. Try it out!

PREPARATION

1. Prepare veggies

Cut approx. 2 cm from the bottom of the asparagus and halve the tomatoes.

2. Cook chargrilled pieces and asparagus

Stir-fry the Garden Gourmet chargrilled pieces in some oil in a pan on the BBQ. Grill the asparagus on the grid and season with salt and pepper.

3. Plate the veggies

Arrange the arugula on a plate and spread the tomatoes, olives and capers over it. Place the asparagus next to it and crumble some vegan feta on top.

4. Garnish, serve, and enjoy!

Spoon the chargrilled pieces on top, drizzle with balsamic vinegar and olive oil and garnish with basil.

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