



COUSCOUS VEGGIE AND HERB SALAD WITH SENSATIONAL SCHNITZEL

INGREDIENTS

1 pack Garden Gourmet Sensational Schnitzel
200 g (whole wheat) couscous
6 lettuce leaves
1 small red bell pepper
1/2 stalk celery
2 spring onions
50 g raisins
1 lemon
Mixed herbs (chervil, parsley)
4 tbsp olive oil
A bit of salt
Some pepper

CULINARY TIP

For that extra crispy bites...

Serve the dish with extra broccoli.
Cooked crispy and sprinkled with olive oil and grated (organic) lemon peel.



Your dinner meal cannot get more nutritious and delicious than our Couscous veggie and herb salad with Garden Gourmet Sensational Schnitzel. The crispy schnitzel, fluffy quinoa, and aromatic herbs will give you a world full of textures and flavors!

PREPARATION

1. Prep the ingredients and mix couscous

Let the raisins soak in warm water for about 10 minutes and wash the lettuce. Mix with a fork the raw couscous in a low dish with 2 tbsp olive oil.

2. Cook the couscous

Bring about 200 ml of water to the boil and pour it over the couscous so that it is just covered. Let the couscous soak for 5 minutes until all the water has been absorbed. Fluff the couscous with a fork.

3. Mix veggies with couscous and herbs

Meanwhile, cut the celery and spring onion into thin slices and the bell pepper into small pieces. Roughly chop the herbs. Mix the vegetables and herbs into the couscous and season with lemon juice, olive oil, salt and pepper.

4. Bake Sensational Schnitzels and place couscous on lettuce leaves

Bake the Garden Gourmet Sensational Schnitzels until crispy according to the instructions on the package. Divide the lettuce in 2 deep plates with the couscous salad on top.

5. Serve the crispy schnitzel and couscous salad

Cut the schnitzels into strips, divide on the salad and garnish extra with roughly picked herbs.

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