



VEGETARIAN SPIRALIZED VEGGIE SALAD WITH LIGHTLY ROASTED PIECES

INGREDIENTS

1 pack Garden Gourmet Lightly Roasted Pieces

2 large carrots, peeled

1/2 white radish, peeled

1 zucchini, washed

2 beetroots, peeled

2 tbsp chopped chervil

sunflower and pumpkin seeds

1 tbsp chopped parsley

2 tbsp white wine vinegar

2 tbsp olive oil

2 tbsp honey

salt and pepper



For all of our Experimentarians, create some fun in your plate with our spiralized veggie salad with lightly roasted pieces. Use all of your favorite vegetables and let your creativity speak.

PREPARATION

1. Form the spirals

Run the washed and peeled veggies through the spiralizer to form a nice colourful salad.

2. Make the dressing

Whisk the honey and vinegar together in a bowl and keep whisking whilst drizzling in the oil in a slow stream. Add the chopped parsley and salt & pepper to taste.

3. Pour over the veggies

Pour over the veggies and toss until fully coated.

4. Cook the Garden Gourmet Lightly Roasted Pieces

Whilst the veggies are marinading, cook the Garden Gourmet Lightly Roasted Pieces according to pack instructions.

5. Almost ready to serve

Dish your veggie salad over 4 bowls and add the Chicken style chargrilled bites on top. Garnish with the freshly chopped chervil and seed mix.

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