



MIXED CONE WITH VEGETABLE BALLS

INGREDIENTS

2 packs Garden Gourmet Mixed Vegetable Balls

100g fresh baby spinach, washed

150g grated carrots

150g red cabbage

10g garden cress

300g hummus

4 flatbreads



4 SERVINGS



15 MIN



EASY

Looking for a vegetarian and super easy street food recipe? With the Garden Gourmet Mixed Vegetable Balls and this vegetarian cone, please the taste buds of everyone around the table without spending hours cooking!

PREPARATION

1. Cook the Garden Gourmet Mixed Vegetable Balls

Cook the Garden Gourmet Mixed Vegetable Balls in a frying pan with a little oil until warmed all the way through or follow the back of pack oven instructions.

2. Form the cone

Make a flatbread cone by using a sharp knife to cut in from one edge to the centre, fold the flatbread in a cone shape and secure with a skewer.

3. Garnish the cone

Fill the cone with the spinach, carrots and cabbage, spoon in the hummus and chuck 6 or 7 balls on top. Garnish with some garden cress and serve straight away whilst hot! Enjoy !

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