

## INGREDIENTS

 4 SERVINGS

 15 MIN

 EASY

2 pack Garden Gourmet Filet Pieces  
1 cucumber  
300g mixed cherry tomatoes  
1 red onion  
50g black olives  
60g vegan feta  
1/2 tsp salt  
1/2 tbsp dried oregano  
1 tbsp extra virgin olive oil  
1/2 dried spearmint  
1,5 tbsp white wine vinegar  
salt and pepper

What's better for summer than a refreshing salad? We have the perfect recipe for you, which will bring sun to your taste buds. Don't waste a minute and start cooking. You will only need few veggies and some Garden Gourmet Filet Pieces.

## PREPARATION

### 1. Cook the Filet Pieces

Cook the Garden Gourmet Filet pieces in the method of your choice as shown on the back of the packaging.

### 2. Prepare the cucumber

Using a spiralizer cut the cucumber into long ribbons. Allow to drain in a cullender for 5 minutes with a light sprinkling of salt. Alternatively, if you don't have a spiralizer, use a mandolin to slice the cucumbers in thin slices.

### 3. Cut cherry tomatoes and onion

Wash and slice the cherry tomatoes in half. Slice the onion as finely as possible, you could also use a mandolin for this part!

### 4. Prepare the feta and olives

Break the vegan feta in bite sized chunks. Drain the olives.

### 5. Prepare the dressing

Place the ingredients for the dressing in a empty jam jar and give it a good shake!

### 6. Plate up and enjoy

Build the salad up as you like it and pour over the dressing just before you serve. Sprinkle a little chopped parsley over for the colour. And enjoy!

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