

INGREDIENTS

1 pack of Garden Gourmet vegetable balls

1 or 2 stalks of celery (with some green leaves attached)

2 cucumbers

1 small red onion

1 cup (vegan) Greek yoghurt

CULINARY TIP

Tip

Delicious with toasted sunflower seeds

 2 SERVINGS

 15 MIN

 EASY

Quick, easy, and satisfying. Enjoy Garden Gourmet's vegetable balls with creamy vegan yogurt sauce. Perfect for busy weekdays.

PREPARATION

1. Prepare the salad

Thinly slice the celery stalks and cucumbers. Peel and cut the onion into thin (half) rings. Mix everything in a bowl and season with salt, pepper and lemon juice.

2. Fry the vegetable balls

Fry the vegetable balls according to instructions on the packet.

3. Serve and enjoy!

Spread the vegan greek yoghurt with a spoon on a spacious plate and sprinkle with pepper. Divide the celery salad on top and divide the vegetable balls on top.

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GARDENGOURMET.COM**