

## 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**