



SUMMER SALAD WITH VEGAN FILLET PIECES

INGREDIENTS

Garden Gourmet Vegan Fillet Pieces

2 nectarines

50g arugula

20g (vegan) feta cheese

1tsp honey

1tsp sharp mustard

2tbsp olive oil

1/2tsp lemon juice

CULINARY TIP

Tip

Delicious with toasted sunflower seeds!



2 SERVINGS



15 MIN



EASY

Indulge in a refreshing summer salad with vegan fillet pieces and nectarines. This recipe is a burst of flavors that perfectly captures the essence of summer.

PREPARATION

1. Prep the nectarines and vegan feta

Wash and halve the nectarines. Cut the halves into wedges. Cut the vegan feta into cubes.

2. Chop the vegetables

Finely chop the onion for the dressing and mix with the rest of the ingredients.

3. Time to grill

Grill the nectarine segments in the grill pan. Fry the fillet pieces according to the instructions on the packet.

4. Serve your salad & enjoy!

Divide the rocket, nectarines and feta on 2 plates. Divide the fillet pieces on top and spoon the dressing on top.

CHECK OUT MORE RECIPES AT [GARDENGOURMET.COM](https://www.gardengourmet.com)