



GREEN FALAFEL SALAD

INGREDIENTS

- 1 pack Garden Gourmet Falafel balls
- 1 red onion
- 2 snack cucumbers
- 1 bag of lamb's lettuce
- 1 lime
- 200g green hummus (ready-made or homemade)
- 1tbsp Za-atar

CULINARY TIP

Delicious with

Coarsely chopped mint sprinkled on top and serve with flat bread or pita bread



4 SERVINGS



10 MIN

Crispy falafel, fresh veggies, and creamy green hummus. This recipe is a delicious plant-based delight.

PREPARATION

1. Fry the Falafel

Peel and halve the onion and cut the halves into thin wedges or half rings. Sprinkle them generously with lime juice and let them marinate for a while. Fry the Falafel according to instructions on the packet.

2. Serve and enjoy!

Slice the cucumbers and cut the cucumber into slices. Spoon a thick layer of hummus over a plate. Spread some lamb's lettuce on top and then the falafel balls. Garnish with cucumber slices, red onion, mint and sprinkle with za-atar.

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