

## INGREDIENTS

 4 SERVINGS

 10 MIN

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

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.

## CULINARY TIP

### Delicious with

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

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