

RED ENDIVE BOATS WITH VEGETABLE BALLS AND GREEN HERB DRESSING

INGREDIENTS

1 pack Garden Gourmet vegetable balls

2 heads of red lettuce

1 lemon

20g of mixed herbs (parsley, chives and basil)

2tbsp extra virgin olive oil

 2 SERVINGS

 10 MIN

Enjoy the playful combination of Garden Gourmet's vegetable balls and crisp, vibrant red endive. A fun and flavorful choice!

PREPARATION

1. Prepare the herb oil

Put the herbs and olive oil in the hand blender cup and grind into a nice fine herb oil. Season with salt and pepper.

2. Fry the vegetable balls, garnish and serve!

Fry the vegetable balls according to instructions on the packet. Divide the lettuce leaves on a plate and drizzle with lemon juice and distribute the balls on top. Garnish with herb oil.

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