



SPINACH CHEESE RONDO WITH CAULIFLOWER MASH

INGREDIENTS

1 pack of Garden Gourmet Spinach Cheese Rondo

250g cauliflower

100g winter carrot

1 bell pepper

1 onion

500g potatoes

2tsp olive oil for frying



2 SERVINGS



20 MIN

Savor the deliciousness of Garden Gourmet's vegetarian spinach cheese rondo with creamy cauliflower mash and bell pepper. A mouthwatering vegetarian delight!

PREPARATION

1. Cut the veggies

Peel and cut the potatoes into quarters. Divide the cauliflower into florets and peel and chop the carrot and onion.

2. Cook the veggies

Cook the vegetables and potatoes together in a pot with just enough water to cover them, adding some salt. Cook for about 20 minutes until tender. Cut the bell pepper into strips and set aside.

3. Mash the veggies

Drain the pot, reserving some of the cooking liquid. Mash the vegetables, potatoes, and olive oil together with a potato masher until coarsely mixed. Add some of the cooking liquid to make it creamier. Season with salt and pepper.

4. Fry the bell pepper and Spinach Cheese Rondo and serve!

In a few minutes, fry the bell pepper strips in some oil until crispy and season with salt and pepper. Cook the Spinach Cheese Rondo according to the instructions on the package until crispy and brown. Serve with the mashed vegetables and fried bell pepper.

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