SPINACH CHEESE RONDO, ROASTED CARROTS, AND FLUFFY MASHED POTATOES

Garden Gourmet

INGREDIENTS

2 SERVINGS   35 MIN   EASY

1 pack of Garden Gourmet Spinach Cheese Rondo

1 bunch of baby carrots (approx. 400 g)

1 bunch of flat-leaf parsley

1 red onion

1 lemon

500 to 600 g floury potatoes

75 ml plant-based milk

50g extra virgin olive oil and oil for frying

Indulge in a delightful trio of flavors with our Spinach Cheese Rondo, Roasted Carrots, and Fluffy Mashed Potatoes. Crispy and cheesy spinach rondo, perfectly roasted carrots, and velvety mashed potatoes come together to create a truly satisfying dish. This recipe offers a comforting and delicious vegetarian meal that will leave you craving for more.

PREPARATION

1. Cook the potatoes

Preheat the oven to 200 ░. Peel and cut the potatoes into equal-sized pieces. Cook them for about 20 minutes until tender, then drain and let them steam uncovered for a moment.

2. Prepare the mash

Heat the milk and mash the potatoes until smooth. Gradually add the milk to the potatoes while stirring with a whisk to make them fluffy.

3. Bake the carrots in the oven

Wash the carrots (peeling is not necessary) and trim the tops, leaving about 2 cm. If the carrots are thick, cut them in half lengthwise and arrange them side by side on a baking sheet. Drizzle with olive oil and lemon juice, and sprinkle with salt and pepper. Cover with aluminum foil and bake in the oven for about 15 minutes. Then remove the foil and roast for another 10 minutes.

4. Make the dressing

For the dressing, finely chop the onion and parsley. Mix them with the oil, the juice of half a lemon, and season with salt and pepper.

5. Cook the Spinach Cheese Rondo and serve!

Cook the Spinach Cheese Rondo until crispy and brown according to the instructions on the package. Serve with the mashed potatoes and roasted carrots. Drizzle the dressing over the carrots.

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