



FALAFEL BALLS CUCUMBER ROLLS

INGREDIENTS

1 pack of Garden Gourmet Vegan Falafel Classic

1 small red onion

1 cucumber

2 sprigs of mint

2 tbsp red wine vinegar

1 tsp sugar

2 tbsp vegan yoghurt



2 SERVINGS



10 MIN



EASY

Celebrate Valentine's Day with Garden Gourmet's vegan falafel. Crispy falafel meets refreshing cucumber, creating a delicious bite. Perfect for a Valentine's treat!

PREPARATION

1. Prepare the vegetables

Peel and slice the onion into rings. Heat the red wine vinegar with the sugar to the boil and pour over the onion rings. Peel ribbons from the cucumber with a peeler.

2. Fry the falafel and serve!

Fry the falafel balls according to instructions on the packet and twist the cucumber ribbons around them and garnish with the red onion. Serve with yoghurt mixed with finely chopped mint.

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