

# CORDON BLEU WITH TAGLIATELLE & FRESH SPRING SALAD

## INGREDIENTS

1 package Garden Gourmet Cordon Bleu Style Schnitzel

20g Rocket leaves

20g Cucumber

30g Cherry tomatoes

15g Pickled cabbage

15g Radish

30g Dry tagliatelle

1/2 tsp Butter or 1 tsp Olive oil

1 tsp Chopped fresh parsley

1/2 tsp Lemon juice or Vinegar

Salt to taste

Pepper to taste

## CULINARY TIP

### Balancing Flavors

Adjust the amount of lemon juice or vinegar in the salad dressing to balance the acidity with the other flavors.

 2 SERVINGS

 24 MIN

 EASY

Craving a delicious meal? The Garden Gourmet Cordon Bleu with tagliatelle and fresh spring salad is a fantastic choice! This vibrant dish combines crispy, savory flavors with tender pasta and crunchy vegetables, creating a satisfying and colorful plate. Enjoy this delightful combination for a perfect dining experience!

## PREPARATION

### 1. Cook the Pasta

Boil 30g dry tagliatelle in salted water until al dente (~8-10 minutes).

### 2. Drain and Dress

Toss with butter or olive oil and sprinkle with chopped parsley. Season with salt & pepper.

### 3. Cook Cordon Bleu

Cook the garden gourmet cordon bleu following packaging instructions in your oven or airfryer.

### 4. Prepare the Salad

Mix rocket leaves, cherry tomatoes, cucumber slices, pickled cabbage, and radish in a bowl. Drizzle with olive oil, lemon juice, salt, and pepper. Toss well.

### 5. Assemble and Enjoy

Assemble everything on your plate and enjoy!

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