

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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