

INGREDIENTS

1 package Garden Gourmet
Cordon Bleu Style Schnitzel

25g Red bell pepper

25g Yellow bell pepper

25g Carrots

30g Boiled broccoli

15g Radish

80g Potatoes

1/2 tsp Olive oil

1/4 tsp Paprika (optional)

1/2 tsp Lemon juice or Vinegar

1/4 tsp Dried oregano or Thyme
(optional)

Salt to taste

Pepper to taste

 2 SERVINGS

 32 MIN

 EASY

Looking for a flavorful meal? The Garden Gourmet Cordon Bleu Roasted Veggie Bowl is a wonderful choice! This vibrant dish features crispy Cordon Bleu paired with a colorful mix of roasted bell peppers, carrots, and baby potatoes, along with fresh broccoli and radish. Enjoy this satisfying bowl filled with delicious flavors and textures!

PREPARATION

1. Preheat Oven

Preheat oven to 200°C (400°F).

2. Prepare Vegetables

Toss baby potatoes, bell peppers, and carrots with olive oil, paprika, salt, and pepper.

3. Roast Ingredients

Spread on a baking sheet and roast for 20–25 minutes, flipping halfway. Add your cordon bleu to the baking tray halfway through the baking process.

4. Boil Broccoli

Boil broccoli for 3–4 minutes until tender but still bright green. Drain and set aside.

5. Assemble and Dress

Assemble everything on your plate and drizzle with olive oil, lemon juice, and oregano if desired.

**CHECK OUT MORE RECIPES AT
GARDENGOURMET.COM**