

GARDEN GOURMET CORDON BLEU WITH MASHED POTATO & FRESH SPRING SALAD

INGREDIENTS

 2 SERVINGS

 32 MIN

 EASY

20g Rocket leaves
30g Cherry tomatoes (halved)
20g Cucumber slices
15g Pickled cabbage
15g Sliced radish
1 Small potato (~80g raw)
1 tbsp Milk (or plant-based alternative)
½ tsp Butter or Olive oil
1 package Garden Gourmet Cordon Bleu Style Schnitzel
½ tsp Lemon juice or Vinegar
Salt to taste
Pepper to taste

Looking for a tasty meal idea? The Garden Gourmet Cordon Bleu with creamy mashed potatoes and a fresh spring salad is a perfect choice! This colorful dish features crispy, savory flavors paired with crunchy veggies, making it a satisfying option for any dinner. Enjoy a delightful and wholesome meal!

PREPARATION

1. Prepare Potato

Peel & Chop the potato into small chunks for faster cooking.

2. Boil Potatoes

Boil in salted water for about 10–15 minutes until fork-tender.

3. Drain and Mash

Drain & Mash with a fork or potato masher.

4. Mash with Milk and Butter

Add Milk & Butter while mashing until smooth and creamy. Adjust consistency with a little more milk if needed.

5. Seasoning

Season with salt and pepper to taste.

6. Cook Cordon Bleu

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

7. 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.

8. Final Assembly

Assemble everything on your plate and enjoy!

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