

## INGREDIENTS

 4 SERVINGS

 40 MIN

 INTERMEDIATE

2 packs Garden Gourmet Spinach-Cheese rondo

500 g green asparagus

400 g pumpkin (hokkaido, or butternut squash)

2 medium fennel bulbs

1 red onion

500 g mixed potatoes (truffle, roseval and baby potatoes)

olive oil for frying

salt and pepper

4 sprigs of fresh thyme and 2 tsp fennel seeds

2 tbsp pomegranate seeds

2 tbsp walnuts

This winter try this delicious recipe made with our vegetarian Garden Gourmet Spinach Cheese Rondo, pumpkin and asparagus. You will love it!

## PREPARATION

### 1. Preheat oven to blanch asparagus

Preheat the oven to 200 °C. Place a pan with plenty of water and a little salt to blanch the asparagus.

### 2. Prepare the veggies

Cut off the "wooden" ends of the asparagus (approx. 3 cm) and blanch them in boiling water for 1 minute. Remove the asparagus from the water and pre-cook the potatoes for approx. 3 minutes. Cut the pumpkin (peeling is not necessary) fennel, and red onion into wedges. Cut / halve the potatoes in equal parts, not too large.

### 3. Drizzle seasoning over veggies

Divide the vegetables and potatoes over the baking tray. Drizzle with olive oil and sprinkle with salt, pepper, thyme leaves and crushed fennel seeds.

### 4. Roast the veggies

Roast the vegetables and potato for about 30 minutes until done. If necessary, check and toss carefully after 15 minutes.

### 5. Prepare the rondos

Bake the Garden Gourmet rondos for about 12 to 14 minutes between the vegetables on the baking tray, or fry them separately for about 10 minutes in a frying pan.

### 6. Garnish, serve, and enjoy!

Garnish with pomegranate and crushed walnuts.

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