

# PIADINE WRAP WITH SENSATIONAL FILET PIECES MEDITERRANEAN SEASONING

## INGREDIENTS

Garden Gourmet Sensational Filet Pieces Mediterranean Seasoning

1 zucchini

salt and pepper

50 g arugula

1 avocado

1 lemon

1 tomato

2 tbsp dried tomatoes in oil

1 tbsp pine nuts

2 "piadine" wraps

 2 SERVINGS

 30 MIN

 INTERMEDIATE

Get inspired by Italian cuisine and prepare Piadine wrap with Garden Gourmet Sensational Filet Pieces Mediterranean Seasoning, fully vegan and delicious!

## PREPARATION

### 1. Grill the courgettis

Cut the courgetti into diagonal slices. Mix them with a little oil and season with salt and pepper. Grill them on both sides in the grill pan over medium heat until grill stripes appear.

### 2. Prepare the veggies

Cut the tomato into wedges and the dried tomatoes into smaller pieces. Halve the avocado, remove the stone, peel off the skin, cut the flesh into pieces and sprinkle with lemon juice.

### 3. Fry the Sensational filet pieces

Fry the Sensational filet pieces in some oil in a frying pan according to the directions on the package. Briefly put the piadines in the grill pan to heat them up.

### 4. Build your wrap and enjoy!

Divide the arugula over the center of the piadines and then divide the avocado, tomato, zucchini, Sensational filet pieces and dried tomatoes over it.

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