

SUMMER SALAD WITH SPINACH-CHEESE RONDO

INGREDIENTS

1 pack Garden Gourmet Spinach Cheese Rondo

1 small Cauliflower

50 g grated Parmesan

2 tbsp olive oil

40 ml yogurt

1/4 lime, juice and zest

A few sprigs basil

Pomegranate seeds

2 sprigs spring onion

1 handful pine nuts

25 g bread crumbs

 2 SERVINGS

 25 MIN

 EASY

Try this delicious, light vegetarian summer salad with the Garden Gourmet Spinach Cheese Rondo, cauliflower and pomegranate seeds, truly delicious!

PREPARATION

1. Preheat oven and prepare cauliflower for baking

Heat the oven to 200 degrees and cover a baking sheet with parchment paper. Clean the cauliflower, and cut it into small florets, then, spread on the baking sheet and rub it with olive oil.

2. Cook cauliflower, spinach, and Spinach Cheese Rondo and make dressing

In a bowl, mix the bread crumbs and Parmesan cheese. Sprinkle this mixture over the cauliflower florets and cook for 15 minutes, or until the cauliflower florets are cooked. Mix the yogurt with the lime juice, salt and pepper. Fry the spinach and the Garden Gourmet Spinach Cheese Rondo according to package directions.

3. Assemble your salad, finish with toppings, and enjoy!

Divide the rice between the plates and arrange the sliced spinach rondo on the plate. Finish with pomegranate seeds, pine nuts, finely chopped spring onion, sesame seeds, basil, lime zest and the yogurt dressing.

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