

# GOUDA CHEESE SCHNITZEL WITH PASTA PRIMAVERA

## INGREDIENTS

2 packs Garden Gourmet Gouda Cheese Schnitzel

300 g pasta

100 g green asparagus tips

200 g small broccoli florets

100 g green peas

150 ml crème fraîche

1 clove of garlic

90 g ground parmesan

3 tbsp fresh basil, coarsely chopped

1 lemon

plant based oil

salt

pepper

 4 SERVINGS

 20 MIN

 EASY

Try our delicious and vegetarian Garden Gourmet Gouda Cheese Schnitzel with pasta and asparagus. Light, crispy and tasty!

## PREPARATION

### 1. Boil pasta

Bring a generous amount of water with a pinch of salt to a boil in a pan and add the pasta. Cook the pasta in the time indicated on the package until cooked.

### 2. Prepare veggies, Gouda cheese schnitzel, and pasta

In the meantime, cook the vegetables al dente and prepare the Garden Gourmet Gouda Cheese schnitzel according to the instructions on the package. Drain the pasta and mix with the crème fraîche.

### 3. Sautéed the pasta

Cut the zucchini into spaghetti twigs with a julienne cutter. Fry the garlic in a pan and add the zucchini spaghetti. Fry very briefly and then add the vegetables and Parmesan cheese to the pasta (keep some for the garnish).

### 4. Season, garnish, and serve!

Season with salt and freshly ground pepper. Garnish the pasta with a wedge of lemon, chopped basil, some flakes of Parmesan and green peas. Serve with the Gouda cheese schnitzel.

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