

INGREDIENTS

 4 SERVINGS

 20 MIN

 EASY

1 pack Garden Gourmet Vegetable Balls
200 g quinoa
1 small red onion
1 garlic clove
1 boiled beetroot
50 g arugula
6 radishes
1 orange
1 lemon
olive oil
1 small bunch dill
salt and pepper

Experience the mixture of flavors this original and vegetarian salad offers! It's perfect for a light lunch or as a side dish, made with Garden Gourmet mixed vegetable balls, quinoa, and refreshing veggies.

PREPARATION

1. Boil the quinoa and prepare veggies

Boil the quinoa according to the packaging for about 12 minutes until tender. Drain and let cool. Cut the beet into cubes and the radishes into slices. Chop the onion and garlic and fry them in a little oil until translucent. Add the beet cubes and fry them briefly.

2. Mix veggies with quinoa and cut oranges

Mix the mixture with the quinoa. Peel the orange right down to the pulp and cut into pieces.

3. Season the quinoa-veggie mixture and fry mixed vegetable balls

Lightly mix the quinoa mixture with the arugula, orange and radishes. Season with olive oil, lemon zest, juice, and salt and pepper. Fry the Garden Gourmet mixed vegetable balls as indicated on the package.

4. Garnish, serve, and enjoy!

Spoon the salad onto a bowl. Divide the balls and garnish with dill.

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