

# BBQ GRILLED MEDITERRANEAN SALAD WITH ASPARAGUS

## INGREDIENTS

2 packs Garden Gourmet Sensational Filet Pieces Mediterranean Seasoning

500 g green asparagus

250 g cherry tomatoes

1 bag of arugula

Some black olives

1 tbsp capers

150 g vegan feta cheese (optional)

Some olive oil

Some vinegar

Some basil

Some salt and pepper

 2 SERVINGS

 20 MIN

 EASY

Our Mediterranean salad with Garden Gourmet Sensational Filet Pieces Mediterranean seasoning is perfect for BBQ on a lovely summer day. Tasty, healthy, and vegan!

## PREPARATION

### 1. Prepare the veggies

Cut approx. 2 cm from the bottom of the asparagus and halve the tomatoes.

### 2. Fry the filet pieces and grill the asparagus

Fry the Garden Gourmet filet pieces Mediterranean seasoning in a pan on the BBQ. Grill the asparagus directly on the BBQ.

### 3. Assemble your perfect salad with toppings

Divide the arugula on a plate and spread the grilled asparagus, tomatoes, olives and capers on top, drizzle with olive oil, balsamic vinegar and sprinkle with salt and pepper.

### 4. Final touches and enjoy!

Spoon the Mediterranean pieces on top, garnish with basil and crumble the feta on top

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