

BBQ VEGAN VUNA CUCUMBER BEETROOT SALAD

INGREDIENTS

2 jars Garden Gourmet VUNA
4 baby cucumbers
3 small boiled beetroots
2 heads of baby romaine lettuce leaves
4 radishes
1 lemon
Some salt and pepper
A bunch of dill (for dressing)
A bunch of mint (for dressing)
2 tbsp vegan yogurt (for dressing)
2 tbsp vegan mayonnaise
1 garlic clove (for dressing)

 2 SERVINGS

 15 MIN

 EASY

Prepare this easy and refreshing vegan salad in a few minutes! It has all the wonderful taste of the Vuna plus crunchy textures of the veggies!

PREPARATION

1. Make Vuna salad

Cut the cucumbers into slices and the beets into wedges. Mix them lightly with the Vuna. Season with olive oil, lemon juice, salt and pepper and a few sprigs of finely chopped dill.

2. Place Vuna salad on Romaine lettuce

Divide Romaine lettuce leaves on a platter and spread the salad on top.

3. Make the dressing

For the dressing, mix the mayonnaise and yogurt together and add finely chopped dill, mint and garlic.

4. Garnish and enjoy!

Slightly dilute the dressing with water if it is too thick to pour. Pour the dressing over the salad and garnish with extra dill and radish slices.

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