

# BBQ VEGAN VUNA CUCUMBER BEETROOT SALAD

## INGREDIENTS

 2 SERVINGS

 15 MIN

 EASY

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)

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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