

## INGREDIENTS

 4 SERVINGS

 20 MIN

 EASY

1 pack Garden Gourmet Falafel  
200 g quinoa  
100 g fresh baby spinach  
1 spring onion  
100 g pomegranate seeds  
some pomegranate molasses  
4 tbsp extra virgin olive oil  
1 tbsp harissa  
some lemon juice  
some fresh mint  
salt and pepper

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This falafel salad is perfect for a light dinner, a tasty lunch or to share with friends anytime! Spice up your usual salad with this vegan recipe!

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## PREPARATION

### 1. Cook the quinoa

Using your fingertips, mix a few tablespoons of olive oil into the uncooked quinoa. Pour boiling water according to the recipe on the package and let it soak.

### 2. Make quinoa salad base

Cut the spring onion into thin rings and pick out a few sprigs of mint (leaves). Loosen the quinoa with a fork and season with lemon zest, juice, salt and pepper and toss in the spring onion, mint, spinach and pomegranate seeds.

### 3. Make salad dressing

Mix the harissa with the pomegranate molasses and lemon juice and olive oil into a dressing

### 4. Put everything together and enjoy!

Bake the falafel balls brown all around according to the instructions on the packaging. Spoon the salad onto a bowl. Spread the falafel on top and drizzle with the dressing. Garnish extra with thinly sliced spring onion and mint

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