

ZUCCHINI SPAGHETTI SALAD WITH MARINATED PIECES

INGREDIENTS

1 pack Garden Gourmet Sensational Filet Pieces Mediterranean Seasoning

200 g zucchini spaghetti

60 g pomegranate

50 g pistachios

50 g berries

20 g vegan Greek-style cheese

1,5 tbsp extra virgin olive oil

10 g agave syrup

10 ml lime juice

Some freshly chopped coriander and mint

Some salt and white pepper

 4 SERVINGS

 15 MIN

 EASY

If you are a fan of fruit in salads like us, don't miss out on this simple, vegan and refreshing salad! It's perfect for warm afternoons and picnics.

PREPARATION

1. Prepare the Sensational Filet Pieces

Prepare the Garden Gourmet Sensational Pieces according to the instructions on the packaging.

2. Chop the ingredients and make vinaigrette

Chop the pistachios coarsely.

Cut the vegan Greek-style cheese into small cubes.

Whisk the oil with lime juice, agave syrup and coriander and mint. Seasoning, taste and adjust to your liking.

3. Combine to create salad magic!

Mix the zucchini spaghetti with the Sensational Filet Pieces, the pomegranate, the pistachios, the berries and the vegan Greek-style cheese. Mix with the vinaigrette at the time of consumption.

4. Give the salad an extra something

TIP: Replace the coriander and mint for parsley. Sprinkle with sesame to your liking.

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