

# BAGEL WITH CHARGRILLED PIECES AND MUSTARD SAUCE

## INGREDIENTS

1 pack Garden Gourmet Chargrilled Pieces  
4 bagels  
20 g shallots  
20 g watercress  
40 g grated carrots  
40 g walnuts  
20 g pickled gherkins  
125 vegetable yogurt  
20 g whole grain mustard  
1 tbsp fresh parsley  
Some garlic powder

 4 SERVINGS

 20 MIN

 EASY

Craving a sandwich but tired of traditional combinations? Spice it up and enjoy this bagel, made with Garden Gourmet chargrilled pieces. Easy, vegetarian and totally delicious!

## PREPARATION

### 1. Prepare the chargrilled pieces

Prepare the Garden Gourmet filet pieces according to the instructions on the packaging.

### 2. Create the tangy sauce

Chop the parsley and pickles very finely. Mix with garlic powder to taste, mustard and vegetable yogurt. Taste and adjust to taste.

### 3. Stuff your Bagel

Chop the walnuts and cut the shallot into slices.

Cut the bagel in half and spread the sauce over the two halves. Spread the walnuts on the base of the bagel.

### 4. Close it up, and enjoy!

Top with the carrot, watercress, the chargrilled pieces and the shallot. Cover with the other half of the bagel.

TIP: You can replace the watercress for arugula.

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