

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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