

CHARGRILLED PIECES SPRING SALAD WITH ASPARGUS

INGREDIENTS

2 packs of Garden Gourmet Chargrilled Pieces
1 head of butterhead, washed
1 bunch of radishes, washed
100 g snow peas, washed
2 forest onions
300 g green asparagus
100 ml yoghurt
2 tbsp grated Parmesan cheese
4 tbsp olive oil
1 tsp coarse mustard
1 tsp dried tarragon
½ lime, squeezed

 4 SERVINGS

 15 MIN

 EASY

This delicious vegetarian salad recipe is full of vegetables and plant-based Garden Gourmet Chargrilled Pieces, a great dinner meant to be enjoyed by everyone!

PREPARATION

1. Prepare the lettuce

Remove the salad leaves, tear them into coarse pieces and spread over 4 plates.

2. Prepare the other veggies

Clean the radishes, leave a piece of stem and halve them in the length. Bring a pot of water to a boil and boil the snow peas for 1 minute, drain and rinse. Cut the spring onions into rings and scoop all the vegetables over the lettuce.

3. Roast the asparagus and chargrilled pieces

Heat a grill pan. Spoon the asparagus with 2 tablespoons of oil and the chargrilled pieces with the rest of the oil. Roast the asparagus for about 5 minutes, after half of the time, scoop the chargrilled pieces into the pan and roast them.

4. Make dressing, serve, and enjoy with baguette!

Meanwhile, mix the yogurt, Parmesan cheese, mustard, tarragon and lime juice into a dressing. Spoon the grilled pieces and asparagus on the salad and add the dressing. A baguette will make an excellent pairing with this salad!

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