

# BBQ CHARGRILLED PIECES SALAD WITH ASPARAGUS

## INGREDIENTS

1 pack Garden Gourmet Chargrilled Pieces  
500 g green asparagus  
250 g cherry tomatoes  
75 g arugula  
150 g vegan feta cheese  
1 tbsp capers  
12 kalamata black olives  
Some basil for garnish  
A drizzle of olive oil  
Some balsamic vinegar  
A bit of salt  
Some pepper

 4 SERVINGS

 20 MIN

 EASY

This salad recipe makes a perfect side dish for any BBQ with satisfying textures and flavors: the smoky and vegetarian Garden Gourmet chargrilled pieces, the crunchy asparagus, the creamy vegan feta, and the aromatic herbs. Try it out!

## PREPARATION

### 1. Prepare veggies

Cut approx. 2 cm from the bottom of the asparagus and halve the tomatoes.

### 2. Cook chargrilled pieces and asparagus

Stir-fry the Garden Gourmet chargrilled pieces in some oil in a pan on the BBQ. Grill the asparagus on the grid and season with salt and pepper.

### 3. Plate the veggies

Arrange the arugula on a plate and spread the tomatoes, olives and capers over it. Place the asparagus next to it and crumble some vegan feta on top.

### 4. Garnish, serve, and enjoy!

Spoon the chargrilled pieces on top, drizzle with balsamic vinegar and olive oil and garnish with basil.

**CHECK OUT MORE RECIPES AT  
GARDENGOURMET.COM**