

# BAKED SQUASH WITH CHICKEN-STYLE FILET PIECES

## INGREDIENTS

1 pack Garden Gourmet Filet Pieces  
400g skinless squash  
200g cooked lentils  
125gr soy yogurt  
1 garlic clove  
2 tbsp olive oil  
Rosemary  
Salt  
Black pepper

 2 SERVINGS

 40 MIN

 EASY

Looking for quick and easy recipe that will still blow your taste buds? This Garden Gourmet 5 ingredients baked squash with the Vegan Filet Pieces is made for you.

## PREPARATION

### 1. Preheat the oven

Preheat the oven to 180°C.

### 2. Bake the squash

Cut the pumpkin into regular pieces. Place them on a baking tray, add a tablespoon of olive oil, salt and pepper to taste and mix. Bake for 15 minutes, stirring halfway through cooking.

### 3. Bake the Garden Gourmet Filet Pieces

Add the rosemary and Garden Gourmet Filet Pieces and bake for another 10 more minutes, turning them over halfway through cooking.

### 4. Prepare the yoghurt sauce

Meanwhile, mix the soy yoghurt with the grated garlic, the remaining tablespoon of oil, a pinch of salt and pepper.

### 5. Plate up and enjoy

Serve the lentils and the baked squash with the chargrilled pieces on top. Season with yogurt sauce.

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