

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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