

INGREDIENTS

 4 SERVINGS

 15 MIN

 EASY

2 pack Garden Gourmet Filet Pieces
1 cucumber
300g mixed cherry tomatoes
1 red onion
50g black olives
60g vegan feta
1/2 tsp salt
1/2 tbsp dried oregano
1 tbsp extra virgin olive oil
1/2 dried spearmint
1,5 tbsp white wine vinegar
salt and pepper

What's better for summer than a refreshing salad? We have the perfect recipe for you, which will bring sun to your taste buds. Don't waste a minute and start cooking. You will only need few veggies and some Garden Gourmet Filet Pieces.

PREPARATION

1. Cook the Filet Pieces

Cook the Garden Gourmet Filet pieces in the method of your choice as shown on the back of the packaging.

2. Prepare the cucumber

Using a spiralizer cut the cucumber into long ribbons. Allow to drain in a cullender for 5 minutes with a light sprinkling of salt. Alternatively, if you don't have a spiralizer, use a mandolin to slice the cucumbers in thin slices.

3. Cut cherry tomatoes and onion

Wash and slice the cherry tomatoes in half. Slice the onion as finely as possible, you could also use a mandolin for this part!

4. Prepare the feta and olives

Break the vegan feta in bite sized chunks. Drain the olives.

5. Prepare the dressing

Place the ingredients for the dressing in a empty jam jar and give it a good shake!

6. Plate up and enjoy

Build the salad up as you like it and pour over the dressing just before you serve. Sprinkle a little chopped parsley over for the colour. And enjoy!

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