

## INGREDIENTS

Garden Gourmet Vegan Fillet Pieces

2 nectarines

50g arugula

20g (vegan) feta cheese

1tsp honey

1tsp sharp mustard

2tbsp olive oil

1/2tsp lemon juice

## CULINARY TIP

### Tip

Delicious with toasted sunflower seeds!

 2 SERVINGS

 15 MIN

 EASY

Indulge in a refreshing summer salad with vegan fillet pieces and nectarines. This recipe is a burst of flavors that perfectly captures the essence of summer.

## PREPARATION

### 1. Prep the nectarines and vegan feta

Wash and halve the nectarines. Cut the halves into wedges. Cut the vegan feta into cubes.

### 2. Chop the vegetables

Finely chop the onion for the dressing and mix with the rest of the ingredients.

### 3. Time to grill

Grill the nectarine segments in the grill pan. Fry the fillet pieces according to the instructions on the packet.

### 4. Serve your salad & enjoy!

Divide the rocket, nectarines and feta on 2 plates. Divide the fillet pieces on top and spoon the dressing on top.

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