

# RED ENDIVE BOATS WITH VEGETABLE BALLS AND GREEN HERB DRESSING

## INGREDIENTS

1 pack Garden Gourmet vegetable balls

2 heads of red lettuce

1 lemon

20g of mixed herbs (parsley, chives and basil)

2tbsp extra virgin olive oil

 2 SERVINGS

 10 MIN

Enjoy the playful combination of Garden Gourmet's vegetable balls and crisp, vibrant red endive. A fun and flavorful choice!

## PREPARATION

### 1. Prepare the herb oil

Put the herbs and olive oil in the hand blender cup and grind into a nice fine herb oil. Season with salt and pepper.

### 2. Fry the vegetable balls, garnish and serve!

Fry the vegetable balls according to instructions on the packet. Divide the lettuce leaves on a plate and drizzle with lemon juice and distribute the balls on top. Garnish with herb oil.

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