

LIGHT DINNER WITH SPINACH CHEESE RONDO, CELERY SALAD

INGREDIENTS

1 pack of Garden Gourmet Spinach Cheese Rondo

200g cherry tomatoes

75g mixed salad (lettuce and lamb's lettuce)

2 stalks of celery

500g waxy potatoes (or 450 g ready-to-use baking potatoes)

2tsp extra virgin olive oil and oil for frying

1 lemon or ready-to-use lemon juice

 2 SERVINGS

 30 MIN

 EASY

Enjoy a light and flavorful dinner featuring Garden Gourmet's spinach cheese rondo and a refreshing celery salad. A perfect combo for a delightful meal!

PREPARATION

1. Bake the potatoes

Preheat the oven to 200 °C. Wash and cut the potatoes into wedges. In a bowl, toss them with oil, salt, and pepper. Spread them on a baking sheet and bake for about 20 minutes until golden and cooked through.

2. Prepare the vegetables

Slice the celery stalks and tomatoes, and mix them with the mixed salad. Drizzle with olive oil and lemon juice, and sprinkle with salt and pepper.

3. Cook the Spinach Cheese Rondo and Serve!

Cook the Spinach Cheese Rondo until crispy and brown according to the instructions on the package. Serve with the mixed salad and roasted potato wedges.

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