

# TRAYBAKE WINTER SALAD WITH VEGAN BALLS

## INGREDIENTS

1 pack of Garden Gourmet Vegan Balls

75g mixed salad greens

250 g sweet potatoes

200 g cooked beetroots (ready-made)

250 g zucchini

1 red onion

1 bunch of fresh thyme

1 lemon

 2 SERVINGS

 35 MIN

 EASY

Enjoy a delicious vegan meal with our Traybake Winter Salad featuring flavorful vegan balls. This simple yet satisfying recipe combines seasonal vegetables, roasted to perfection on a single tray, resulting in a delightful mix of flavors. Packed with wholesome ingredients, this winter salad is a tasty and nutritious option for your weekday meals.

## PREPARATION

### 1. Cut the veggies

Preheat the oven to 200 °C. Peel and dice the sweet potatoes. Cut the zucchini lengthwise into quarters and then into 3 cm pieces.

### 2. Prep the traybake

Rinse the beetroots and cut them into the same size as the other vegetables. Peel and cut the onion into wedges. Spread all the vegetables on a large baking sheet and drizzle with olive oil and coarsely chopped thyme. Season with salt and pepper.

### 3. Roast in the oven

Roast the vegetables for about 20 minutes until almost tender, then add the vegetarian meatballs. Bake the tray bake for another 10 minutes. Divide the mixed salad greens onto a plate and serve with the roasted vegetables and meatballs.

### 4. Serve and enjoy!

Spoon the vegetables over the salad and squeeze some lemon juice on top.

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