

SPINACH CHEESE SCHNITZEL WITH ROASTED BRUSSELS SPROUT SALAD

INGREDIENTS

500 g potatoes
500 g fresh brussels sprouts
100 ml vegetable milk
2 tbsp extra virgin olive oil
1 package Garden Gourmet Spinach Cheese Schnitzel
50 g lettuce
1 small red onion
1 tbsp balsamic vinegar

 2 SERVINGS

 35 MIN

 INTERMEDIATE

The Spinach Cheese Schnitzel with roasted Brussels sprout salad and fluffy mashed potato is a delectable dish that combines the rich flavors of spinach and cheese in crispy, golden-brown rondos. This delightful main course is accompanied by a roasted Brussels sprout salad, adding a savory and slightly sweet element to the meal. The fluffy mashed potato provides a comforting and velvety texture, completing the dish with a satisfying and wholesome touch.

PREPARATION

1. Prepare the potatoes

Peel and cut the potatoes into equal pieces and boil them just under water with some salt for about 20 min until tender. Drain them and keep warm under the lid. Preheat the oven or airfryer to 200°C.

2. Bake the brussels sprouts

Clean the Brussels sprouts, halve them, mix them with a few tbsp of olive oil, sprinkle with salt and pepper and divide them in a roasting pan or airfryer. Roast the sprouts in the oven about 20 min. in the airfryer about 8 to 10 min.

3. Mix the salad

Cut the onion into thin half rings, and mix with the Brussels sprouts and corn salad. Drizzle with some balsamic and olive oil

4. Mash the potatoes

Heat the milk with the butter in a saucepan. Mash the potatoes and stir in the warm milk mixture with a whisk. Stir briskly until you have a nice fluffy puree.

5. Bake the Spinach Cheese Schnitzel and enjoy!

Bake the spinach cheese rondos according to instructions on the package until crispy brown and serve with the fluffy mashed potatoes and roasted sprouts salad.

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