

CHEESE SCHNITZEL WITH QUICK ITALIAN SUMMER TOMATO SALAD

INGREDIENTS

450 g mixed tomatoes
3 tbsp extra virgin olive oi
2 tbsp balsamic vinegar
100 g arugula lettuce
180 grams Garden Gourmet
Cheeseburger 180g

 2 SERVINGS

 20 MIN

 EASY

Savor the delightful flavors of the Cheese schnitzel with quick Italian summer tomato salad. This vibrant recipe features a mix of juicy tomatoes, and fresh arugula, all drizzled with extra virgin olive oil and balsamic vinegar, creating a refreshing and tangy salad. The star of the dish is the Garden Gourmet Cheese Schnitzel, cooked to a perfect golden brown and crispy texture. This combination of the savory schnitzel and the crisp, flavorful salad makes for a light yet satisfying meal, perfect for a quick and delicious dinner. For an extra touch of indulgence, pair it with baked potatoes seasoned with rosemary.

PREPARATION

1. Prepare the salad

Wash and cut the tomatoes in half or quarters. Divide them with the arugula on a large flat dish and drizzle with olive oil, balsamic vinegar and salt and pepper.

2. Cook the Cheese Schnitzel and enjoy!

Cook the cheese schnitzel according to directions on the package until brown and crispy and serve with the tomato salad.

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