

# CORDON BLEU WITH MASHED POTATO & FRESH SPRING SALAD

## INGREDIENTS

1 package Garden Gourmet Cordon Bleu Style Schnitzel

20 g Rocket leaves

30 g Cherry tomatoes

20 g Cucumber

15 g Pickled cabbage

15 g Radish

80 g Potatoes

1 tbsp Milk

1/2 tsp butter or olive oil

1/2 tsp lemon juice or vinegar

Salt to taste

Pepper to taste

 2 SERVINGS

 33 MIN

 EASY

Looking for a tasty meal idea? The Garden Gourmet Cordon Bleu with creamy mashed potatoes and a fresh spring salad is a perfect choice! This colorful dish features crispy, savory flavors paired with crunchy veggies, making it a satisfying option for any dinner. Enjoy a delightful and wholesome meal!

## PREPARATION

### 1. Prepare Potato

Peel & Chop the potato into small chunks for faster cooking.

### 2. Boil Potatoes

Boil in salted water for about 10-15 minutes until fork-tender.

### 3. Drain and Mash Potatoes

Drain & Mash with a fork or potato masher.

### 4. Mash with Milk and Butter

Add Milk & Butter while mashing until smooth and creamy. Adjust consistency with a little more milk if needed.

### 5. Seasoning

Season with salt and pepper to taste.

### 6. Cook Cordon Bleu

Cook the garden gourmet cordon bleu following packaging instructions in your oven or airfryer.

### 7. Prepare the Salad

Mix rocket leaves, cherry tomatoes, cucumber slices, pickled cabbage, and radish in a bowl. Drizzle with olive oil, lemon juice, salt, and pepper. Toss well.

### 8. Assemble and Serve

Assemble everything on your plate and enjoy!

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