

SALAD VARIATION WITH PHILADELPHIA® CRISPY SNACKS



Ingredients

10 portions

- 0,5-1 kg of Aviko Philadelphia® Crispy Snacks (45-90 pieces)
- 75 g of maize germ
- 75 g rocket leaves
- 75 g lettuce leaf mixture
- 100 g of pre-boiled beet (vacuum packed)
- 25 ml balsamico (light balsamic vinegar)
- salt and pepper - to taste
- 10 g of orange honey
- 50 ml of rapeseed oil
- 40 g beetroot sprout
- 10-20 wooden sticks

Salad variation with Philadelphia® Crispy Snacks and beetroots

Preparation

Prepare Aviko Philadelphia® Crispy Snacks as instructed on the package. Wash & dry lettuce leaves. Cut the beets into small cubes. Mix balsamic vinegar with salt, pepper and honey to create a nice sauce. Then add rapeseed oil and mix. Mix the leaves of lettuce with beetroot and put the portions into the small glasses.

Serving

Stuff a few Philadelphia® Crispy Snacks on sticks and put on a salad. Decorate with beet sprouts and pour some sauce on it.

Tip

Do not forget about the little fork for the salad!



Share our passion for potatoes