







## BULGUR SALAD WITH FRIED CHORIZO

#### Ingredients for 1 serving:

15 g lettuce leaves 25 g iceberg lettuce strips 100 g M0137916 CUISINOR® Moguntia Vegetable Bulgur, prepared 20 g chorizo sausage

## **Dressing recommendation:**

M0128610 DRESSY® Powder Orig. Tyrolean Herb Dressing CLA

## **Preparation:**

Wash the lettuce leaves and drain, then mix with the iceberg lettuce strips and prepared CUISINOR® Moguntia Vegetable Bulgur.

Marinate with M0128610 DRESSY® Powder Orig. Tyrolean Herb Dressing CLA and arrange.

Slice the chorizo, fry until crispy and place on the salad.

## QUINOA SAIAD WITH FILLED CHICKEN BREAST

## Ingredients for 1 serving:

30 g lettuce leaves

25 g iceberg lettuce strips

75 g M05425 Moguntia Quinoa Mix Mediterranean, prepared

30 g corn kernels

75 g chicken breast stuffed in slices

10 g tomato strips

Some rocket

## **Dressing recommendation:**

M0128610 DRESSY® Herbal Dressing CLA M0126510 DRESSY® Italian Dressing CLA

#### **Preparation:**

Prepare the stuffed chicken breast (frozen product) and let it cool down. Mix the finished Moguntia Quinoa Mix Mediterranean with the iceberg lettuce strips and corn and arrange on the lettuce leaves.

Garnish the salad with tomato strips and rocket.





## COUSCOUS VEGETABLE SALAD WITH GRILLED SALMON AND TOMATOES

## Ingredients for 1 serving:

75 g salmon filet

a little M0953280 CUISINOR® vario B

1 g M364015 Lemon Pepper Seasoning Salt CLA

10 g rocket salad

100 g M0137816 CUISINOR® Vegetable Couscous CL, prepared

20 g tomato cubes

#### **Dressing recommendation:**

M0126510 DRESSY® Powder Italian Dressing CLA

## **Preparation:**

Wash the rocket lettuce, drain and mix with the prepared CUISINOR® Vegetable Couscous CL. The salmon fillets withLemon Pepper Seasoning Salt CLA season in a little CUISINOR® vario B oil and pan fry. Prepare it all together.



## MEDITERRANEAN PESTO PASTA DAIAD WITH AIR-DRIED HAM

## Ingredients for 1 serving:

130 g cooked noodles

8 g M0522510 PERLET® Pesto Genovese or M0522810 PERLET® Pesto Siciliana

15 g rocket salad

30 g cherry tomatoes

45 g air-dried ham

10 g croutons

some bright balsamico vinegar

## **Dressing recommendation:**

M0128610 DRESSY® Powder Orig. Tyrolean Herb Dressing CLA M0126510 DRESSY® Powder Italian Dressing CLA

#### Preparation:

Swirl the pasta in PERLET® Pesto Genovese and some olive oil and light with some balsmico vinegar. Put the rocket and tomatoes in a lukewarm arrangement and serve. Roll up the very thinly sliced air-dried ham and place it on top. Finally sprinkle the crisply swirled croutons over the salad.



## COLORFUL SUMMER SALAD MIX WITH BBQ COLA CHICKEN

## Ingredients for 1 serving:

75 g iceberg lettuce strips

30 g corn kernels

15 g yellow pepper cubes

30 g tomato cubes

5 g rocket salad

150 g Cola Chicken with (M0532815) BBQ Cola Sauce

### **Dressing recommendation:**

M0126310 DRESSY® Powder Thousand Island Dressing CL

## **Preparation:**

Prepare and cook the BBQ Cola Sauce as required, spread the chicken drumsticks and bake in the oven until crisp, add the rest as a dip to the salad.

Mix the iceberg lettuce strips with the remaining ingredients and marinate with the dressing as desired, then lay the finished chicken pieces by side of the salad.

# SALAD "TABOULE" WITH AJVAR MEATBALLS

## Ingredients for 1 serving:

30 g lettuce leaves

25 g yellow pepper strips, grilled

25 g zucchini slices, grilled

100 g M0541815 Moguntia Taboule Salad Mix, prepared

80 g Ajvar meatballs (4 pieces) some leaf parsley

## Dressing recommendation:

M0128610 DRESSY® Powder Orig. Tyrolean Herb Dressing CLA

#### **Preparation:**

For the meatballs, mix the ground beef with Ajvar, then add the egg, season a little and fry until crispy. Spread the washed and drained salad leaves and arrange the prepared Moguntia Taboule Salad Mix on top. Grill the peppers and zucchini slices and arrange with the finished meatballs. Give some dressing over the finished salad.







## M01407 DRESSY® Sausage Salad Dressing

1,5 kg in bag for ca. 24 liter additionally 100g per 1 liter water and 100ml cooking oil

## M01265 DRESSY® Powder Italian Dressing CLA

2,1 kg in bucket for ca. 16 liter additionally 140g per 0,7 liter water and 200ml cooking oil

## M01010 DRESSY® Powder Herb Dressing Hf CLA

2,1 kg in bucket for ca. 16 liter additionally 140g per 0,7 liter water and 200ml cooking oil

# M01286 DRESSY® Powder Orig. Tyrolean Herb Dressing CLA

2,1 kg in bucket for ca. 16 liter additionally 140g per 0,7 liter water and 200ml cooking oil

# M01263 DRESSY® Powder Thousand Island Dressing CL

2,1 kg in bucket for ca. 15 liter additionally 150g per 0,7 liter water and 250ml cooking oil

## M01289 DRESSY® Powder Yoghurt Dressing Hf CL

2,1 kg in bucket for ca. 15 liter additionally 150g per 0,5 liter water, 250ml cooking oil and 250g yoghurt

