
 Approximately **25 min**

 **355 kcal** p.p.

 **4 persons**

### WHAT YOU NEED

- Mixed salad: 2 pcs
- Avocado: 2 pcs
- Slicing cucumber: 1 pcs
- Nectarine: 3 pcs
- A jar of white beans: 1 pcs
- A package of sprouts: 1 pcs
- A tray of cress: 1 pcs
- Zucchini: 1 pcs

### GOOD TO HAVE AT HOME

- Salt
- Pepper
- Olive oil
- Lemon juice

### ALLERGENS



## GREEN GODDESS LATE SUMMER SALAD WITH CRESS AND GRILLED NECTARINE

### INSTRUCTIONS

- Wash and core the nectarines. Cut them into wedges and grill them on either your grill pan, contact grill or outdoor grill until well coloured. Set them aside on a plate.
- Clean the mixed salad and add the leaves to a larger bowl. Wash and cube the slicing cucumber. Unpack the sprouts and pull them apart. Cut off the cress. Add both to the bowl. Drain the white beans into a colander and rinse them with water. Wash and spiralize the zucchini. Fold both into the prepared salad ingredients. Fold in a dash of olive oil, a dash of lemon juice and both a pinch of salt and pepper before serving.
- Pit and peel the avocado. Cut the avocado into thin slices. Drizzle with some lemon juice to prevent from discoloring.

### SERVING

- Arrange the salad mix on plates and top with avocado and nectarine.