

## *Sweet pepper, carrot and zucchini salad with Mini Bambini mozzarella*



*Up to 15  
min.*



*Simple*



*Vegetarian*



### *Zubereitung*

1. Wash the vegetables, cut into 2 cm by 2 cm cubes, sauté in a pan with olive oil and season with the spices.
2. Leave the vegetables to cool, add the Mini Bambini Mozzarella from GOLDSTEIG and season again.
3. Finally, fold in the finely chopped chives.

### *Garlic puree*

1. Puree a peeled garlic bulb and olive oil in a blender and store in a jar with a lid in the fridge.
2. This way you always have garlic puree to hand.

**Tip:** You can add toasted bread cubes to the vegetable salad.

### *Zutaten*

#### **For 4 people:**

- 2 packs GOLDSTEIG Bambini Mozzarella
- 1 sweet pepper
- 1 carrot
- 2 courgettes
- 1 small celeriac
- 1 bunch of chives
- dash of balsamic vinegar
- pinch of sugar
- Olive oil for sautéing the vegetables

#### **Garlic puree:**

- 1 garlic bulb
- salt, pepper

