

## Pepper, carrot and courgette salad with Bambini Mini Mozzarella



Up to 15  
min.



Simple



Vegetarian



### Zubereitung

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

### Garlic puree

1. Puree a peeled garlic clove with olive oil using a blender and store it in the fridge in a preserving jar with lid.
2. As a result, you will always have garlic puree to hand.

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

### Zutaten



#### For 4 people:

- 2 packs **GOLDSTEIG Bambini Mozzarella**
- 1 pepper
- 1 carrot
- 2 courgettes
- 1 small celery
- 1 bunch of chives
- A dash of balsamic vinegar
- A pinch of sugar
- Olive oil for frying the vegetables

#### Garlic puree:

- 1 garlic clove
- Salt, pepper

