



Grilled vegetable packet with Almonta-dip

Ingredients (four servings)

For the packet:

- 8,81 oz (250g) paprika
- 7,05 oz (200g) little zucchini
- 2,82 oz (80g) spring onions
- 3,5 oz (100g) yellow cherry tomatoes
- 3,5 oz (100g) little tomatoes
- 2 tbsp. oil
- salt, pepper

For the dip:

- 5,29 oz (150g) cream original. We recommend 1 kegs Almonta Original
- 4-5 tbsp. vegetable broth
- 1 tbsp. chopped herbs (e.g. parsley, basil, rosemary, thyme)
- salt, pepper

Also:

- kitchen foil to in wrap it

Preparation:

- Wash the paprika and cut them in four parts. Remove the stem, the paprika seeds and the white partitions. Now cut the mincemeat into little cubes.
- Eliminate the tips and stalk bottoms off the zucchini and cut them in slices.
- Now clean the spring onions and cut them in 3 centimeter long pieces.
- Clean tomatoes, remove the stem and halve them.
- Put the vegetable in a bowl and mix it with salt, peeper and oil.\
- Cut four equal pieces kitchen foil. Fill the vegetable in it.
- Stir Almonta Original until the vegetable broth.
- Mix in the herbs and maybe season it with salt and pepper
- Each a blob over the vegetable, them close the kitchen foils.
- Put them by moderate head on the grill for approx. 10-12 minutes.
- Serving each packet on a plate and now open it. Fresh light bread is exactly in addiction to this.

Nutrition facts (per serving):



- calories: 860 kj/ 205 kcal
- proteins: 5g
- fat: 18g
- carbohydrates: 7g