



# CRUNCHY PEA & LEMON BITES SALAD

**YIELD:**  
1 portion

**PREP TIME:**  
40 mins

**COOK TIME:**  
5 mins

## INGREDIENTS:

5 x Strong Roots Smashed  
Pea & Lemon Bites  
Leaf & herb salad  
3 tbsp roasted corn

3 tbsp smashed cucumbers  
2 tbsp pink pickles  
Vegan aioli

**Pink pickles**  
2 red onions  
150ml cider vinegar  
150ml water  
2 tbsp sugar  
½ tsp salt  
½ tsp Mustard seeds, bay leaf

## METHOD:

1. Fry Strong Roots Smashed Pea & Lemon Bites for 4 minutes at 175 degrees from frozen
2. Par boil corn cobs, then lightly blacken on a griddle or dry frying pan. Slice kernels off the cob
3. Deseed cucumber, crush with the back of a large knife and coat with sesame oil, soy sauce, crushed garlic and rice vinegar
4. For the pink pickles – boil up the pickling solution of cider vinegar, salt, sugar and aromatics until dissolved. Slice red onion and pour over the boiling pickling solution and allow to cool
5. Plate mixed salad leaves, Strong Roots Smashed Pea & Lemon Bites, smashed cucumber, pink pickles and roasted corn
6. Serve with a ramekin of vegan aioli on the side



**VEGAN  
FRIENDLY**

**WHERE**

**VEG EXCITEMENT**

**BEGINS**