

ROUGETTE Bon·fire Marinated Grilling Cheese with Vegetables

Ingredients for 4 servings:

1 pack of ROUGETTE Bon·fire Marinated Grilling Cheese

(Semi-soft Cheese in Herb Marinade)

150 g green asparagus

50 g spring onions

3 cherry tomatoes

Olive oil

Salt, pepper



Instructions:

1. Cut the asparagus and spring onions into bite-sized (1–2 cm) pieces and sauté briefly in a bit of olive oil in a frying pan, together with the tomatoes. Then lightly season with salt and pepper.
2. Prepare the ROUGETTE Bon·fire Marinated Grilling Cheese according to the instructions in the oven or on the grill. Turn the Grilling Cheese after five minutes, placing the vegetables under the cheese in the grilling pan. Then continue to cook the cheese for another five minutes until done. Serve and enjoy!

This dish pairs well with herb or garlic baguette and a mixed salad.

Tip: This dish can be made with a wide variety of seasonal vegetables: baby potatoes, bell pepper, zucchini or artichokes – whatever you like!