byodo
bio vom feinsten



Grilled vegetables with vegan dip

Finely seasoned vegetables with the sensational dip made from vegan mayo and delicious grill & fondue mustard – simply irresistible.

Zutaten
4 Portionen

Vegetable ingredients
1 Zucchini
1 Eggplant
2 Paprika, red
250 g Mushrooms, brown
2 Onions, red
Marinade ingredients
100 g Byodo Roast Olive Mediterranean
2 TL Zatar spice
Byodo sea salt
black pepper from the grinder
Dip ingredients
50 g Byodo Grill & Fondue Mustard
50 g Byodo Vegan Mayo
70 g Soy yogurt
0.5 TL Zatar spice
Lemon thyme, fresh
1 Pinch Byodo sea salt

Zubereitung

Wash and clean the vegetables and cut into slices or pieces. Mix the ingredients for the marinade and brush all over the vegetables.
For the dip, mix the soy yoghurt, barbecue mustard and mayo together. Season with zatar and a little salt. Finish with lemon thyme.
Heat the barbecue and grill the vegetables on both sides for a total of 5-10 minutes. Serve the delicious barbecue mustard dip with the grilled vegetables.