



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.