



CEVAPCICI WITH COURGETTE SALAD

INGREDIENTS:

- 1 packaging Z Gruntu Dobre cevapcici
 - 3 medium courgettes
 - juice and grated zest from 1 lemon
 - 1 tablespoon olive oil
 - 4 tablespoons chopped cashews
 - handful favourite sprouts
 - 50 g vegan feta cheese (optional)
 - salt, pepper
- frying oil

PREPARATION:

1. Slice the courgettes lengthways into thin slices, preferably using a mandolin. Transfer to a bowl, add the lemon juice and zest, and salt and pepper, drizzle with olive oil and mix gently. Set aside for 10 minutes to marinate.
2. Put the courgettes on a large plate, sprinkle with nuts, sprouts, and crumbled feta.
3. Serve with fried or grilled cevapcici.