

GRILLED NECK SALAD

INGREDIENTS:

Salad:

2 handfuls lettuce mix
2 slices Sokolów Grill House grill neck
200 g green beans
15 cherry tomatoes
6 radishes
6 young potatoes
vegetable oil
salt

Sauce:

3 tablespoons Greek yoghurt
1 large clove garlic
Colourful pepper
Himalayan salt
6-8 thick chive stalks

PREPARATION:

1. Finely chop the chives along with their white parts, crush garlic using a press. Add vegetables to the Greek yoghurt, season with salt and freshly ground colourful pepper.
2. Remove tips from the beans, then boil them in salted water for about 4 minutes. Drain, sprinkle with oil, put on a grilling tray and sprinkle with salt. Grill for a few minutes stirring occasionally, until the beans are browned.
3. Wash potatoes thoroughly, then put in a boiling, salted water. Boil for 12-20 minutes depending on their size, with a slightly open lid. Rinse, cool, then cut into slices.
4. Cut tomatoes into halves. Thickly grate radishes just before serving.
5. Put neck on a hot grate and grill for about 5 minutes on each side.



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6. On a platter put salad and sprinkle it with favourite vegetable oil, then add vegetables and hot neck stripes. Serve sauce separately.