



# MEDITERRANEAN VEGETARIAN SALAD VEGETARIAN WITH DRIED TOMATO

A wine with a light acidity and a spicy berry flavour that combines well with a crispy salad.



Serves 4 people



Cooking time: 15 minutes

## INGREDIENTS

- 4 eggs
- 1 sweet pointed pepper
- 2 red onion
- 1 head washed Romaine lettuce
- 1 cucumber
- 4 cups (200 g) sundried tomatoes
- 1 lemon
- Salt and pepper to taste

Wine suggestion:

**Monastrell Organic**

## PREPARATION

Cook 4 eggs in boiling water 8 minutes. Slice 1 sweet pointed pepper in thin rings and 2 red onions in half rings.

Divide the leaves of 1 head washed Romaine lettuce between 4 plates. Over this, distribute the peeled and sliced pieces of egg, the pepper and red onion rings and slices of 1 cucumber.

Add 4 cups (200 g) sundried tomatoes and a dressing made from 2 Tbsp olive oil, 1/2 Tbsp lemon juice and freshly ground salt and pepper.

Delicious with a hearty bread.