

Grilled courgette with feta and garden herbs



Ingredients

Ingredients for 10 servings:

1 kg Ardo grilled courgettes parilla

10 g Ardo Rosemary

15 g Ardo Persillade

100 ml olive oil

200 g feta cheese

salt and pepper

micro herbs

Preparation

1. Mix the grilled courgette parrilla with the olive oil, rosemary and persillade. Season with salt and pepper.
2. Bake the courgette parrilla in the oven at 180°C for 8-10 minutes. Allow to cool for a while.
3. Finish off with crumbled feta and micro herbs.

Allergens

Milk

