

Minced meat salad with white Klambari cheese

This is another quick versatile Klambari dinner, which can be prepared as a traditional meat-heavy dish or lighter vegetarian variant.



200 g minced meat / 100 g dry soy meat
Vegetable stock (if using the soy meat option)
Vegetable oil
100 g traditional semi-hard white Klambari cheese
(optionally can also use soft white cheese like Mozzarella)
1-2 tomatoes
¼ of a lettuce head
¼ of a red cabbage
1 onion
Other salad vegetables as desired
(for example cucumber, pumpkin etc.)
Botamki sauce
(a traditional white sauce made of egg whites, oil and peeled almonds. Can substitute

mayonnaise or a thin white sauce, like a yogurt or ranch dressing, if not available)

Rice (as a side dish)

(Serves two persons or one with a huge appetite)

Fry minced meat in a pan in oil until brown from all sides. (Alternatively, let soy meat soak in half a liter vegetable stock for 20 min and then fry in a pan in oil). Cut tomatoes, lettuce head, red cabbage, onion and other vegetables, combine to a salad. Give the meat/soy meat on top of the salad, pour sauce over it and garnish with cheese. Serve with rice.