

THE NEFF KITCHEN



For lovers of food and NEFF appliances.



Ditch the garden salad and impress your guests with these wholesome side dishes...

Iconic salads to bring to a summer BBQ

As a guest, it's customary to ask your host if you should bring a plate. Often, you will be asked to bring a salad. But let's face it – it's hard to make a good impression with a healthy side. So, we've put together a list of fresh and tasty summer salads that your friends will love.

Potato salad

A potato salad is a time-tested crowd pleaser that everyone at the table will enjoy. It's easy to prepare with your [FullSteam oven](#) which has an automatic program for soft boiling your eggs. And the grill feature will ensure your bacon is nice and crispy, making it the perfect salad to enjoy alongside barbecued meats. [Click here for the NEFF recipe](#), which includes the ingredients for a creamy mayonnaise that guests will be raving about all night.

Autumn roast vegetable salad

It may not be Autumn, but our favourite root vegetables are still lining supermarket shelves. Made with rice and quinoa, it's a more substantial option for guests who may not eat meat, and can be served hot, warm or cold, so you don't need to worry about the equipment available at the party. With pumpkin, beetroot and carrot, this dish will be a colourful addition to the dinner table this summer. [Click here for the NEFF recipe](#) that uses our popular microwave oven.

Roast Beetroot salad

Don't have a lot of time to make your salad? Then this recipe is for you. Our roasted beetroot salad is the perfect dish to bring to your next gathering. It's seasoned with macadamia nuts, fetta, spinach and basil, which complement the earthy flavours of beetroot. Want to know the secret to this recipe's irresistible crunch? It's roasting your macadamia nuts in your NEFF oven, until they are golden brown. [Click here for the NEFF recipe](#).

Warm vegetable salad with tabouleh

This recipe with tabouleh, roasted vegetables and lemon sumac dressing is the ultimate plate to bring to a BBQ. From sweet potato to pomegranate, it features a range of ingredients that work together to create a nutritious side that guests will devour. Using Circotherm, place the red onion, sweet potato and cauliflower on a roasting tray, then season with salt, pepper, paprika and cumin for a truly flavoursome salad. [Click here for the NEFF recipe](#).

Pumpkin salad with cauliflower, quinoa and pomegranate

Our pumpkin salad with cauliflower, quinoa and pomegranate celebrates flavours loved in the Middle East. It uses a range of nutty flavours, mint and coriander to bring the salad to life and tantalise your tastebuds. [Click here for the NEFF recipe.](#)

Remember, when it comes to salads, it's important you dress to impress, so [check out our tips for preparing your own dressing](#) and take your salads to the next level.