

## INGREDIENTS

 4 SERVINGS

 25 MIN

 EASY

2 packs of Garden Gourmet Vegetarian Balls  
1 onion (shredded)  
200 g whole grain rice  
100 g drained black beans (cooked)  
150 g corn  
1 can tomato cubes  
½ red chili (cutted in rings)  
1 tbsp ground cumin  
1 tbsp ground coriander  
4 sprigs fresh coriander  
2 tbsp plant based oil

Try this vegetarian recipe made of our Garden Gourmet balls accompanied by peppers, black beans, corn and rice.

## PREPARATION

### 1. Cook rice with the stock

Heat the oil in a pan and fry half of the onion with the rice until glassy. Add the stock and cook about 15 minutes.

### 2. Cook the beans

Add the beans to the rice for the last 5 minutes.

### 3. Cook Garden Gourmet Vegetarian balls

Prepare the Garden Gourmet Vegetarian balls according to the instructions on the package.

### 4. Remove the rice and stir-fry veggies

Remove the rice from the pan and stir fry the remaining half of the onion, bell peppers and chili in the pan for 2 minutes. Add the spices and cook for half a minute.

### 5. Add tomatoes and simmer

Add the tomato cubes in the pan and simmer for 15 minutes.

### 6. Add the Vegetarian balls and corn

Spoon the balls and corn in the pan for the last 5 minutes.

### 7. Serve, garnish, and enjoy!

Serve the rice with the balls and the chili sauce. Garnish with coriander.

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