

INGREDIENTS

 4 SERVINGS

 40 MIN

 INTERMEDIATE

2 packs Garden Gourmet Vegan Schnitzel
300 g mixed rice
1 large red bell pepper
1 large onion
1 garlic clove
1 tbsp sunflower oil
1 tbsp tomato puree
1 tbsp garam masala
1 tbsp curry powder
1 tbsp flour
400 ml vegetable stock
200 ml coconut milk
1 cucumber
1 large carrot
1 lime
1 tsp ginger syrup
1 bunch fresh coriander
salt
pepper

This flavorful curry, served with a crunchy Garden Gourmet Vegan Schnitzel is a delicious vegan version of a Japanese classic that will fill you up and make your stomach happy!

PREPARATION

1. Chop up the garlic, onion, and bell pepper

Start by making the curry sauce by mincing the garlic and cutting the onion and bell pepper into pieces.

2. Make the curry sauce

Fry the garlic with the onion and bell pepper in the oil until the onion is translucent. Fry along the tomato puree for a minute and sprinkle with the garam masala, curry powder and flour. Let this fry for a few minutes and then add the broth.

3. Add coconut milk, and simmer away

Bring everything to the boil and let it simmer for a few minutes. Add the coconut milk, let it simmer, and season with salt if necessary.

4. Cook the rice and make the salad

Meanwhile, cook the rice according to the instructions on the package. For the salad, cut the cucumber and carrot into ribbons using a vegetable peeler or into slices using a knife. Mix them and season with lime juice, ginger syrup and salt and pepper.

5. Serve the schnitzel on top of curry and rice

Bake the Vegan schnitzels until crispy and golden-brown according to the instructions on the package. Cut the schnitzels into strips and serve with the curry sauce and rice and garnish with coriander.

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