

## 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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