

JÄGER SENSATIONAL SCHNITZEL WITH SPÄTZLE

INGREDIENTS

1 pack Garden Gourmet Sensational Schnitzel

150g mushrooms

1 onion

1 shallot

200 ml mushroom or vegetable stock

20 g vegan butter

1 tbsp olive oil

1 tbsp flour

50 ml red wine

1 small bunch of chives

 2 SERVINGS

 20 MIN

 EASY

Enjoy the taste of home with our traditional Jäger Sensational Schnitzel with Spätzle recipe, where the deep flavors of the mushroom sauce perfectly pair with the crispy schnitzel and spätzle.

PREPARATION

1. Create a gorgeous roux

Melt the butter in a saucepan over low heat. Take the pan from the heat when the butter is almost fizzed out (not colored) and stir in the flour with a spatula. Let the mixture (roux) cook over low heat for 1 min.

2. Thicken the sauce with red wine and stock

Add the red wine and stock or 'fond'. Slowly bring to a boil and let it thicken to a sauce while stirring. Add more stock if the sauce is too thick.

3. Add browned mushroom to sauce and prep veggies

Cut the mushrooms and fry them in some oil until brown, season with salt and pepper and add them to the sauce. Cut the onion into thin half rings for the spätzle. Finely chop the chives.

4. Bake Sensational Schnitzels and fry onions in spätzle

Bake the Garden Gourmet Sensational Schnitzels according to the instructions on the package until brown and crispy. At the same time, fry the onion in a little oil until lightly brown and add the spätzle.

5. Serve with the Jäger sauce, spätzle, and chives

Serve the Schnitzels with the 'Jäger' sauce and spätzle. Garnish with chopped chives.

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