

# SENSATIONAL SCHNITZEL WITH KARTOFFEL SALAD

## INGREDIENTS

 2 SERVINGS

 25 MIN

 INTERMEDIATE

1 pack Garden Gourmet Sensational Schnitzel

3 radishes

500 g small new potatoes (thin skin)

1 red onion

2 spring onions

1 tbsp capers

1 lime

1 lemon

2 tsp coarse mustard (Maille)

Small bunch of dill

Some chives

2 tbsp olive oil

Some salt

A bit of pepper

Looking for a traditional, warm and delicious dinner meal? Give our vegan Garden Gourmet Sensational Schnitzel with kartoffel salad recipe a try. The crispy Schnitzel and soft yet flavorful potato salad will give you instant tummy satisfaction!

## PREPARATION

### 1. Marinade onions in lime juice and boil potatoes (skin on)

Peel and cut the red onion into thin rings. Squeeze the lime over it, toss and let it marinate for about 20 minutes. Cut (do not peel) the potatoes into thick slices. Cook them in boiling water for about 5 minutes until just tender.

### 2. Drizzle olive oil over drained potatoes

Drain the potatoes and let them cool slightly. Drizzle the still warm potatoes with olive oil and sprinkle with salt and pepper.

### 3. Prepare the vegetables

Thinly slice the spring onion and radish and coarsely chop the dill and chives.

### 4. Make your own kartoffel salad

Spoon everything including mustard and capers through the potatoes and, if necessary, season with lemon juice and salt and pepper.

### 5. Bake and serve Sensational Schnitzel with kartoffel salad

Bake the Garden Gourmet Sensational Schnitzels according to the instructions on the package until brown and crispy and serve with the 'kartoffel' salad.

## CULINARY TIP

### Make your meal even more refreshing

Serve your Sensational Schnitzel and kartoffel salad with an extra (mixed) salad with tomatoes for that delicious, refreshing veggie goodness!

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