

INGREDIENTS

 2 SERVINGS

 20 MIN

 EASY

1 pack Garden Gourmet Sensational Schnitzel

125 g red cabbage

50 g carrot

1 head baby Romaine lettuce

1/2 cucumber

1/2 apple

1 lemon

2 long sandwich buns

2 tbsp vegan mayonnaise

1 tsp agave syrup

A few sprigs of dill

A bit of salt

Some pepper

Who says a burger can't be both indulgent and refreshing? Our vegan Garden Gourmet Sensational Schnitzel Burger recipe perfectly combines the plant-based crispy and savory schnitzel with a sweet, tangy coleslaw and fresh cucumber salad. It's sensational in flavors and textures!

PREPARATION

1. Create a refreshing coleslaw

Cut or slice the red cabbage, carrot and apple into thin strips and season with salt, pepper, lemon juice, a small tbsp vegan mayonnaise and finely chopped dill.

2. Make the cucumber salad base

Lightly squeeze the salad with your fingertips so that the flavors absorb faster. Slice the cucumber into thin ribbons with a vegetable peeler and season with a mixture of lemon juice, honey, salt and pepper.

3. Toast the buns and fry the Sensational Schnitzel

Cut the buns in half and toast the cut sides in a hot frying pan until light brown. Then fry the Garden Gourmet Sensational Schnitzels according to the instructions on the package until crispy brown.

4. Build your burger

Spread the bottoms of the buns with mayonnaise and top with lettuce leaves. Divide the coleslaw on it and the fried schnitzel on top.

5. Serve and enjoy the crispy goodness!

Divide the cucumber ribbons and extra coleslaw on top and cover with the top bun.

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