

## INGREDIENTS

 2 SERVINGS

 20 MIN

 EASY

1/2 pack Garden Gourmet Sensational Crispy Mini Filet

1 cup cooked basmati rice

1/2 small avocado

1 small carrot

2 tbsp edamame

2 small radishes

4 leaves of kale sprouts

1/2 small mango

2 strawberries

1/4 cup yellow miso paste

2 tsp rice vinegar

1 tsp Dijon mustard

1 tbsp lemon juice

2 tbsp water

1 tbsp agave syrup

Salty, sweet, and crunchy? Our vegan rice bowl recipe covers it all, made with Garden Gourmet Sensational Crispy Mini Filet. It's perfect for a balanced and filling dinner. Experience the flavors yourself!

## PREPARATION

### 1. Prepare the veggies

Cut or grate the carrot into small sticks. Cut the radishes and strawberries in slices. Cut the mango and avocado in dice. Add a few drops of lemon to the avocado so it doesn't brown.

### 2. Prepare the Sensational Crispy Mini Filet

Prepare the Garden Gourmet Sensational Crispy Mini Filet according to package instructions.

### 3. Assemble your rice bowl

Put the rice in the center of a bowl and the rest of the ingredients around it. Place the cut the Mini Filets on top.

### 4. Create the sauce

For the sauce, you will need: 1/4 cup yellow miso paste, 2 tbsp water, 2 tsp rice vinegar, 1 tsp Dijon mustard, 1 tbsp lemon juice, 1 tbsp agave syrup. Vigorously mix all the ingredients in a small bowl to combine them well.

### 5. Drizzle the sauce and enjoy!

Season the salad with the sauce to taste, and enjoy your rice bowl full of goodness!

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