

SENSATIONAL CRISPY MINI FILET SANDWICH

INGREDIENTS

1 pack Garden Gourmet Crispy Mini Filet
1 cup grated carrot
1 cup cabbage (julienned)
1/4 cup apple (grated)
1/4 cup onion (julienned)
2 slices sandwich bread
6 tbsp vegan mayonnaise
1 tsp Dijon mustard
1 tsp sriracha
2 tbsp olive oil
1/2 chili power

 2 SERVINGS

 20 MIN

 EASY

Crunchy and crispy in one bite, our vegan Garden Gourmet Sensational Crispy Mini Filet Sandwich will surely satisfy the most difficult critics. The zingy cabbage slaw goes perfectly with the flavorful chicken and spicy mayo, so give it a try!

PREPARATION

1. Prepare the veggies

Cut the carrot, cabbage, apple, and onion.

2. Make the coleslaw

Mix the vegan mayonnaise with the mustard and dress the coleslaw with it. Mix well to integrate all the ingredients.

Tip: You can use green apple, with skin, to color the salad.

3. Prepare the Sensational Crispy Mini Filet

Prepare the Sensational Crispy Mini Filet in a pan with 2 tbsp of olive oil according to package instructions.

4. Make the spicy mayo sauce

Prepare the spicy mayonnaise by mixing the ingredients (4 tbsp vegan mayonnaise, 1 tsp sriracha, 1/2 tsp chili powder). Add the hot pepper little by little to adjust the level of spiciness.

5. Assemble your sandwich and enjoy!

Cut the sandwich bread in half and spread the base with the spicy mayonnaise. Add two Crispy Mini Filet and top with coleslaw.

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