

VEGAN SCHNITZEL WITH VEGGIES AND BABY POTATOES

INGREDIENTS

1 pack Garden Gourmet Sensational Schnitzel
300g green beans
150g cherry tomatoes
400g fresh baby potatoes
1 organic lemon
olive oil
seasoning

 2 SERVINGS

 30 MIN

 EASY

Nothing in the fridge and not motivated to go grocery shopping? With this Vegan Schnitzel with Veggies and Baby Potatoes, you will only need 5 ingredients and 30 minutes top!

PREPARATION

1. Oven and potatoes

Preheat the oven to 200°. Wash and halve the baby potatoes. Spread them on a baking tray and drizzle and sprinkle with some oil and salt and pepper.

2. Roast the potatoes

Roast the potatoes for about 20 minutes until browned and done. Toss them occasionally.

Halve the tomatoes.

3. Prepare the green beans

Bring a pan of salted water to the boil for the green beans.

Clean the green beans and cook them for about 10 minutes until crispy. Drain and drizzle with olive oil and sprinkle with some pepper.

4. Add a zest of originality

Wash the lemon and grate the zest over the beans. Spoon the tomatoes through the beans and close the pan with the lid.

5. Bake the Garden Gourmet Sensational Schnitzel and serve

Bake the Garden Gourmet Sensational Schnitzel according to the instructions on pack until they are golden brown and serve with the beans, tomatoes and roasted potatoes

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