

## INGREDIENTS

 2 SERVINGS

 30 MIN

 EASY

1 Pack of Garden Gourmet Marine-Style Crispy Nuggets 80g  
4 cordita taco tortillas  
1/4 organic red cabbage  
1/4 organic white cabbage  
6 cherry tomatoes  
2 tbsp sriracha sauce  
small bunch of parsley and dill  
1 lemon  
4 tbsp vegan mayonnaise  
1 tbsp vegan yoghurt  
salt and pepper

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Take your taco game to new depths of deliciousness with these soft tacos. Marine-style Crispy nuggets and delicious toppings make for a taste sensation!

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## PREPARATION

### 1. Prep the cabbage

Cut or shave the cabbage into thin strips. Knead it a little with your fingertips and season with salt, pepper, lemon juice, olive oil and a spoonful of mayonnaise.

### 2. Cut the tomatoes

Cut the tomatoes into small pieces and mix with some sriracha sauce.

### 3. Chop the herbs

Chop the herbs and 1 tsp capers and mix with the remaining mayonnaise and yoghurt.

### 4. Fry the nuggets

Fry the nuggets according to the instructions on the packet and heat the tortillas one by one briefly in a hot frying pan on both sides until they start to colour.

### 5. Presentation

Spread some salad in the tortillas and spread the nuggets on top. Sprinkle with extra parsley, dill and capers and serve with the herb sauce and sriracha salsa.

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