

INGREDIENTS

 2 SERVINGS

 20 MIN

 EASY

1 pack of Garden Gourmet vegan balls
1 can of diced tomatoes
50 g arugula
1 onion
1 clove of garlic
2 fresh 'hotdog style' buns
Extra virgin olive oil

CULINARY TIP

Topping:

Also delicious with grated (vegan) cheese

Indulge in the ultimate vegan comfort food with our Vegan Balls Sub Sandwich. With its combination of hearty textures and mouthwatering taste, this sandwich is a satisfying choice for lunch or dinner, proving that vegan meals can be both delicious and satisfying.

PREPARATION

1. Simmer the sauce

Peel, chop, and sauté the onion and garlic in some olive oil until translucent. Add the diced tomatoes. Bring to a simmer and let it simmer for about 15 minutes.

2. Cook the vegan balls

Cook the vegan balls according to the instructions on the package and mix them with the tomato sauce.

3. Prep the buns

Slice the buns lengthwise and toast the cut sides in a hot frying pan.

4. Serve on the bun and enjoy!

Spoon the meatballs with sauce onto the buns and garnish with a handful of arugula.

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