



QUICK NUT RICE STIR-FRY BOWL WITH VEGAN BALLS

INGREDIENTS

1 pack of Garden Gourmet Vegan Balls

200 g sugar snap peas

200 g carrot

200 g mixed mushrooms

125 g nutty rice

75ml stir-fry sauce of your choice

2 tbsp wok or sunflower oil



2 SERVINGS



25 MIN



EASY

Experience the explosive flavors of the Quick Nut Rice Stir-Fry Bowl with Vegan Balls. This delightful dish combines perfectly cooked rice, vibrant vegetables, and savory vegan balls for a burst of flavor that will leave you craving more.

PREPARATION

1. Cook the rice and prep the sugar snaps

Cook the nutty rice according to the instructions on the package until tender. Trim the ends of the sugar snap peas and cut the larger ones in half lengthwise.

2. Prepare the veggies and vegan balls

Wash the carrot and slice it into thin slices. Slice the mushrooms into slices or pieces. Cook the vegan balls in a frying pan according to the instructions on the package.

3. Stir-fry the veggies

Stir-fry the sugar snap peas and carrot in some oil for a few minutes until crispy. Remove them from the pan and stir-fry the mushrooms for a few minutes, then add the vegetables back in. Add the stir-fry sauce and cook for a little longer.

4. Serve & enjoy

Add the meatballs and serve with the nutty rice.

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