



VEGAN TEXMEX NUGGET BOWL

INGREDIENTS

1 pack of Garden gourmet Nuggets
4 tbsp kidney beans
1 head of Romaine lettuce
1 red pepper
2 tbsp corn kernels
1 red onion
1 lime
1 tsp smoked paprika powder (sweet or hot)
2 tbsp mayonnaise



2 SERVINGS



15 MIN



EASY

Savor the taste of our Vegan Texmex Nugget Bowl - crispy vegan nuggets, fresh greens, zesty salsa, creamy avocado, and tangy lime dressing. A plant-based delight!

PREPARATION

1. Prepare the vegetables

Peel and cut the onion into half rings, sprinkle generously with lime juice and leave for a while. Drain the corn and beans and mix the mayonnaise with the paprika powder. Chop the paprika and divide romaine lettuce leaves in a 'bowl' or deep plate.

2. Fry the nuggets

Divide the beans, corn, pepper and onion over the salad and fry the nuggets according to the instructions on the packet until crispy and brown.

3. Top with the nuggets and serve!

Place the nuggets on top of the salad and serve with the 'smokey' paprika mayonnaise.

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