

**INGREDIENTS**

🌱 2 SERVINGS

🕒 20 MIN

1 pack Garden Gourmet Vegan Nuggets  
70g cherry tomatoes  
60g (about 8 leaves) of lettuce  
1/2 cucumber  
20g red onions  
10g sunflower seeds

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Vegan Nuggets in Lettuce Tacos is a delicious and healthy recipe that combines the crispy texture of vegan nuggets with the refreshing crunch of lettuce tacos. Whether you are a vegan or simply looking to incorporate more plant-based meals into your diet, these Vegan Nuggets in Lettuce Tacos are sure to impress. With their crispy nuggets, refreshing lettuce shells, and a variety of flavorful toppings, they offer a delightful and guilt-free dining experience.

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**PREPARATION****1. Fry the Vegan Nuggets**

Prepare the nuggets according to the instructions on the package.

**2. CHOP THE VEGETABLES**

Cut the cucumber into thin strips, the onion into long thin strips, and the cherry tomatoes into quarters.

**3. ASSEMBLE THE TACOS**

To make a taco, take two lettuce leaves and place them on top of each other. Fill with the vegetables and the nuggets. Repeat with the remaining leaves.

**4. ADD THE DRESSING AND ENJOY EASY & TASTY FOOD!**

Sprinkle with sunflower seeds.

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