

CRISPY CAULIFLOWER SCHNITZEL WITH BEAN SALAD AND FLUFFY MASHED POTATOES

INGREDIENTS

500 g potatoes
100 ml vegetable milk
30 g vegetable butter
salt and pepper
250 g green beans
200 g mixed tomatoes
15 g mixed herbs
1 small red onion
2 tbsp red wine vinegar
1 package Garden Gourmet Cauliflower Schnitzel

 2 SERVINGS

 45 MIN

 INTERMEDIATE

PREPARATION

1. Prepare the potatoes

Peel and cut the potatoes into equal pieces. Cook them just under water with some salt for about 20 min. until well cooked. Remove the ends of the beans and cut them in half.

2. Cook the beans

Bring a pan with plenty of water and salt to the boil, blanch the beans until crisp-tender in about 5 min. Drain the beans in a colander, rinse under cold water and drain well.

3. Assemble the salad

Halve the tomatoes, peel and cut the onion into half rings and finely chop the herbs. Mix the beans with the tomatoes and herbs and season with olive oil, red wine vinegar and salt and pepper.

4. Mash the potatoes

Heat the milk with the butter or olive oil, drain the potatoes and mash them. Using a whisk, stir the warm milk into the potatoes and stir until and airy puree.

5. Fry Cauliflower Schnitzels and serve!

Fry the cauliflower schnitzels according to instructions on the package until crispy brown and serve with the potato puree and bean salad.

**CHECK OUT MORE RECIPES AT
GARDENGOURMET.COM**