



SHAKSHUKA WITH VEGAN FALAFELS

INGREDIENTS

1 pack Garden Gourmet Vegan Falafel
400g crushed natural tomatoes (canned)
120g onion
1 garlic glove
parsley
cayenne pepper (chili)
2 tbsp olive oil
salt



With this super easy Shakshuka recipe make your taste buds travel without any effort. You will only need 5 ingredients and 20 minutes of your time!

PREPARATION

1. Prepare onions and garlic

Chop the onion and garlic.

2. Cook the Garden Gourmet Vegan Falafels

In a hot skillet, add a tablespoon of oil and cook the Garden Gourmet Vegan Falafels for 6 minutes, turning them over from time to time. Remove from the heat and reserve.

3. Cook the onion and garlic

In the same pan, add another tablespoon of olive oil and sauté the onion and garlic with a pinch of salt, 10 minutes over medium heat.

4. Prepare the sauce

Add cayenne to taste and the crushed tomatoes. Stir and cook for 5 more minutes.

5. Assemble and enjoy

Add the Garden Gourmet Vegan Falafel and cook for a few minutes with the sauce. Serve with chopped parsley on top.

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