



# TACOS WITH VEGETARIAN BALLS, HARISSA AND YOGURT

## INGREDIENTS

1 pack Garden Gourmet Vegetarian Meatballs

6 taco tortillas

½ red onion

250ml yogurt

1 tbsp harissa sauce

Juice of one lemon

2 tbsp pomegranate seeds

Fresh coriander



Get inspired with this vegetarian tacos with the Garden Gourmet Vegetarian Meatballs, harissa sauce, yogurt and pomegranate. Quick and delicious!

## PREPARATION

### 1. Make the sauce

Mix the yogurt with harissa sauce.

### 2. Fry vegetarian balls and tortillas

Fry the Garden Gourmet vegetarian meatballs for 4-7 min in a pan. Fry the tortillas on both sides in a pan for 1 min. Remove from the pan and spread with a little of the yogurt sauce.

### 3. Build your tacos and enjoy!

Divide three meatballs into each taco and finish with pomegranate seeds, red onion and fresh cilantro. Finally, squeeze a little lime juice over the meatballs.

**CHECK OUT MORE RECIPES AT [GARDENGOURMET.COM](https://www.gardengourmet.com)**

[Garden Gourmet](#) > [Recipes](#) > [Tacos with Vegetarian Balls, Harissa and Yogurt](#)