

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

 2 SERVINGS

 20 MIN

 EASY

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.

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