

INGREDIENTS

1 jar Garden Gourmet Vrimp
125 g uncooked (sushi) rice
100 g edamame
1 small head of curly lettuce
1 small red onion
1 avocado
1 small mango
1 small tangerine
1 lime (juice only)
1 garlic clove
1 cm of grated fresh ginger
1 tsp roasted sesame seeds
a few sprigs of coriander
2 tbsp sweet chili sauce (for dressing)
1 tbsp rice vinegar (for dressing)
1 tbsp sesame oil (for dressing)
1 tbsp soy sauce (for dressing)



2 SERVINGS



20 MIN



EASY

Are you looking for a healthy and delicious vegan lunch or dinner, then try this quick and easy salad bowl made with Garden Gourmet Vegan Vrimp!

PREPARATION

1. Cook rice and prepare toppings

Cook the rice according to the instructions on the package. Cut the onion into rings and sprinkle generously with lime juice and let them marinate for a little while. Cut the mango into cubes and slice the mandarin into wedges and halve them lengthwise.

2. Customize your toppings and mix it up!

Divide the rice (lukewarm) into bowls or deep dishes. Put some lettuce around the border and divide the mango, mandarins and avocado and soybeans around the middle. Mix the ingredients in the dressing together.

3. Prepare the garnish and Vrimp

Chop the garlic, grate the ginger and chop the coriander. Fry the garlic and ginger briefly in some oil in a frying pan and then fry along the Vrimps for another minute.

4. Final touches and enjoy!

Sprinkle with coriander and divide the Vrimps in the middle of the salad. Garnish with toasted sesame seeds.

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