



# MARINATED VEGETARIAN BALLS WITH RICE

## INGREDIENTS



2 SERVINGS



30 MIN



INTERMEDIATE

1 pack Garden Gourmet Vegetarian Balls

25 ml soy sauce

½ tbsp oyster sauce

1 tsp sesame oil

½ tsp ginger

½ tbsp honey

½ tsp garlic powder

black pepper

200 g white rice

2 stems spring onion

1 tbsp sesame seeds

2 tbsp pomegranate seeds

4 tbsp corn

Try this flavorful vegetarian dinner, prepared with tasty Garden Gourmet Vegetarian Balls and the crunchy texture of the corn and the pomegranate, perfectly paired with hot steamed rice.

## PREPARATION

### 1. Marinate vegetarian balls

Make the marinade by mixing the soy sauce, the oyster sauce, the sesame oil, the ginger, the honey, the garlic powder and the black pepper. Mix the marinade well around the vegetable balls and leave it to marinate in the fridge for at least 1 hour.

### 2. Cook the rice

Cook the rice following the instructions on the package.

### 3. Fry vegetarian balls

Add some oil in a pan and fry the Garden Gourmet vegetable balls. Save the rest of the marinade for later.

### 4. Sprinkle, serve, and savor the flavor!

Divide the rice between the bowls and finish with the vegetable balls, sesame seeds, spring onion, pomegranate seeds and corn all together. Finally add the remaining marinade on top.

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