



ASIAN STYLE MARINATED PIECES SALAD

INGREDIENTS

1 pack Garden Gourmet Sensational Filet Pieces Asian Seasoning

1 small mango

¼ cucumber

1 small red onion

1 lime

50 g bean sprouts

½ red pepper without seeds

2 tbsp cashews

150 g rice noodles

1 tsp grated fresh ginger

4 tbsp salty soy sauce

1 tsp ginger syrup

small bunch of fresh cilantro



2 SERVINGS



25 MIN



INTERMEDIATE

Looking for a light, quick and vegan dinner? Try this Asian-inspired salad made with Garden Gourmet Sensational Filet Pieces Asian seasoning, noodles, mango and bean sprouts!

PREPARATION

1. Prepare the veggies

Peel and cut the mango and cucumber (unpeeled) into slices or strips. Cut the onion into rings, drizzle with lime juice of half a lime and let them marinate. Clean the bean sprouts by removing the thin threads from the stems.

2. Cook noodles and rise under cold water

Prepare the noodles according to the instructions on the package and rinse them under cold water.

3. Make salad dressing

Make a dressing with the soy sauce, lime juice, grated ginger, chopped red pepper and ginger syrup.

4. Bake Sensational filet pieces and mix veggies

Bake the Garden Gourmet Sensational filet pieces according to the instructions on the package. Mix the mango with the cucumber, mango and red onion. Season with some dressing and divide on the plates.

5. Garnish, serve, and enjoy!

Spoon the baked Sensational filet pieces on top and garnish with coriander and cashew nuts. Serve with the remaining dressing.

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