



VEGAN NAAN ROLLS WITH FRIED ASIAN MARINATED PIECES

INGREDIENTS

1 pack Garden Gourmet Sensational Filet Pieces Asian Seasoning

½ cucumber

¼ red pepper

200 g baby spinach

4 coriander leaves

1 red onion

1 red pointed pepper

1 garlic clove

½ tsp ground cumin seeds

salt and pepper

oil for frying

200 ml vegetable yogurt

2 naan rolls

4 mint leaves



2 SERVINGS



25 MIN



INTERMEDIATE

Try this delicious recipe inspired by Asian cuisine, with naan and Garden Gourmet Sensational Filet pieces Asian Seasoning with vegan yogurt sauce.

PREPARATION

1. Make the vegan yogurt sauce

For the yogurt sauce, coarsely grate the cucumber and drain on a sieve. Chop the pepper, garlic coriander and mint and mix with some ground cumin through the yogurt. Season with salt and pepper.

2. Cut and sautéed the veggies

Cut the red onion and bell pepper into pieces and peel and chop the garlic. Fry the bell pepper and onion in some oil for a few minutes and fry the garlic briefly.

3. Fry the Sensational filet pieces and toast the buns

Fry the Garden Gourmet filet pieces Asian seasoning in another frying pan according to the instructions on the package. Spoon the through the pepper-onion mixture. Toast the buns in a toaster and cut them open.

4. Stuff the naan, sauce it up, and serve!

Stuff the naan with some spinach and spoon the mixture on top. Serve with the vegetarian yogurt sauce.

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