



CRUNCHY NUGGET SALAD WITH ROASTED SWEET POTATO

INGREDIENTS

2 packs of Garden Gourmet Vegan Nuggets
150 g mixed lettuce
3 tomatoes
1 cucumber
1 red chili (finely chopped)
1 clove of garlic
3 tbsp (40 g) roasted peanuts
4 tbsp vinegar
5 tbsp olive oil



This salad with Garden Gourmet Vegan Nuggets, roasted sweet potato and peanut dressing is not only super easy to make, but also very delicious. The crunchy nugget and crispy lettuce - an unbeatable combo!

PREPARATION

1. Preheat the oven

Preheat the oven to 200 ° C.

2. Bake sweet potatoes

Sprinkle the sweet potato with pepper, salt and 2 tablespoons of olive oil. Put the sweet potatoes in the oven and grill for about 25 minutes until they are soft and done.

3. Prepare the veggies

Divide the lettuce over 2 plates, cut the tomatoes into pieces and cut the cucumber into long slices.

4. Spread veggies over lettuce

Divide the cucumber, tomato and sweet potato over the lettuce.

5. Make dressing

Stir 2 tablespoons of oil with the vinegar, chili and garlic. Season with salt and pepper.

6. Fry the nuggets and assemble the salad

Fry the Garden Gourmet Nuggets in the rest of the oil and roughly chop the peanuts. Divide the nuggets and peanuts over the salads and drizzle with the dressing.

[CHECK OUT MORE RECIPES AT GARDENGOURMET.COM](https://www.gardengourmet.com)