

# VEGAN SCHNITZEL WITH BAKED POTATOES AND AVOCADO DRESSING

## INGREDIENTS

 4 SERVINGS

 20 MIN

 EASY

1 pack Garden Gourmet Vegan Schnitzel

500 g skinned baby potatoes

150 g lamb's lettuce

400g (three color) cherry tomatoes

1 avocado

1 lemon

2 spring onions

1 garlic clove

2 tbsp olive oil extra virgin

2 tbsp vegan mayonnaise

1 tsp mustard

Optional: 1 tsp agave syrup

What about a salad with a twist? Discover our Vegan schnitzel salad, accompanied by baked baby potatoes, tomatoes and avocado dressing. Different textures and flavors will make your taste buds dance!

## PREPARATION

### 1. Fry the baby potatoes with garlic

Cook the skinned baby potatoes al dente and drain. Halve the potatoes. Heat the oil in a frying pan and fry the potatoes golden brown. Add the sliced garlic the last minute.

### 2. Prepare the Garden Gourmet Schnitzel

Prepare the Garden Gourmet Schnitzels according to the instructions on the package.

### 3. Prepare the veggies

Wash and dry the lamb's lettuce, cut the tomatoes in quarters, the spring onion in rings and half of the avocado into cubes.

### 4. Make avocado dressing

For the dressing: mix with a hand blender the other half of the avocado, the juice of 1/2 lemon, 2 tablespoons of olive oil, 2 tablespoons of mayonnaise, 1 teaspoon mustard and possibly agave syrup to taste.

### 5. Divide, garnish, and enjoy!

Distribute the salad, tomatoes and avocado cubes over four plates, garnish with spring onion and drizzle with the dressing. Cut the other half of the lemon into wedges and serve with the schnitzel and fried garlic potatoes.

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