INGREDIENTS

4 SERVINGS   **40 MIN**   **INTERMEDIATE**

- 2 packs Garden Gourmet Vegan Schnitzel
- 300 g mixed rice
- 1 large red bell pepper
- 1 large onion
- 1 garlic clove
- 1 tbsp sunflower oil
- 1 tbsp tomato puree
- 1 tbsp garam masala
- 1 tbsp curry powder
- 1 tbsp flour
- 400 ml vegetable stock
- 200 ml coconut milk
- 1 cucumber
- 1 large carrot
- 1 lime
- 1 tsp ginger syrup
- 1 bunch fresh coriander
- salt
- pepper

This flavorful curry, served with a crunchy Garden Gourmet Vegan Schnitzel is a delicious vegan version of a Japanese classic that will fill you up and make your stomach happy!

PREPARATION

1. Chop up the garlic, onion, and bell pepper
Start by making the curry sauce by mincing the garlic and cutting the onion and bell pepper into pieces.

2. Make the curry sauce
Fry the garlic with the onion and bell pepper in the oil until the onion is translucent. Fry along the tomato puree for a minute and sprinkle with the garam masala, curry powder and flour. Let this fry for a few minutes and then add the broth.

3. Add coconut milk, and simmer away
Bring everything to the boil and let it simmer for a few minutes. Add the coconut milk, let it simmer, and season with salt if necessary.

4. Cook the rice and make the salad
Meanwhile, cook the rice according to the instructions on the package. For the salad, cut the cucumber and carrot into ribbons using a vegetable peeler or into slices using a knife. Mix them and season with lime juice, ginger syrup and salt and pepper.

5. Serve the schnitzel on top of curry and rice
Bake the Vegan schnitzels until crispy and golden-brown according to the instructions on the package. Cut the schnitzels into strips and serve with the curry sauce and rice and garnish with coriander.

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