

## INGREDIENTS

 2 SERVINGS

 20 MIN

 EASY

1 pack Garden Gourmet Sensational Schnitzel

125 g red cabbage

50 g carrot

1 head baby Romaine lettuce

1/2 cucumber

1/2 apple

1 lemon

2 long sandwich buns

2 tbsp vegan mayonnaise

1 tsp agave syrup

A few sprigs of dill

A bit of salt

Some pepper

Who says a burger can't be both indulgent and refreshing? Our vegan Garden Gourmet Sensational Schnitzel Burger recipe perfectly combines the plant-based crispy and savory schnitzel with a sweet, tangy coleslaw and fresh cucumber salad. It's sensational in flavors and textures!

## PREPARATION

### 1. Create a refreshing coleslaw

Cut or slice the red cabbage, carrot and apple into thin strips and season with salt, pepper, lemon juice, a small tbsp vegan mayonnaise and finely chopped dill.

### 2. Make the cucumber salad base

Lightly squeeze the salad with your fingertips so that the flavors absorb faster. Slice the cucumber into thin ribbons with a vegetable peeler and season with a mixture of lemon juice, honey, salt and pepper.

### 3. Toast the buns and fry the Sensational Schnitzel

Cut the buns in half and toast the cut sides in a hot frying pan until light brown. Then fry the Garden Gourmet Sensational Schnitzels according to the instructions on the package until crispy brown.

### 4. Build your burger

Spread the bottoms of the buns with mayonnaise and top with lettuce leaves. Divide the coleslaw on it and the fried schnitzel on top.

### 5. Serve and enjoy the crispy goodness!

Divide the cucumber ribbons and extra coleslaw on top and cover with the top bun.

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