

# TONKATSU-STYLE SENSATIONAL SCHNITZEL

## INGREDIENTS

1 pack Garden Gourmet Sensational Schnitzel

1/4 white cabbage

1 small red pepper

2 spring onion

1 small clove of minced garlic

1/2 tsp grated ginger

1 sprig of coriander

200 g plain white rice (or Japanese sushi rice)

1 tbsp rice vinegar

1 tbsp soy sauce

1 tsp Worcestershire sauce

5 tbsp ketchup

1 tbsp brown sugar

Black and white sesame seeds

 2 SERVINGS

 20 MIN

 EASY

Create an authentic Japanese dish with our vegan Tonkatsu-style Sensational Schnitzel and rice for a heartwarming, filling, and satisfying meal. The crispy and golden schnitzel on top of hot white rice and sweet-tangy sauce are the supreme combo you need to try out!

## PREPARATION

### 1. Cook rice and slice cabbage

Cook the rice according to the instructions on the package and cut or slice the cabbage into thin strips.

### 2. Make the tonkatsu sauce and cut veggies

Make the tonkatsu sauce by mixing all the ingredients. Cut the spring onion and red pepper into thin rings.

### 3. Bake Sensational Schnitzels

Bake the Garden Gourmet Sensational Schnitzels according to the instructions on the package until crispy brown.

### 4. Assemble your meal

When the schnitzels are almost ready, divide the rice on two nice Asian-style plates, divide the thinly sliced cabbage on top and sprinkle with rice vinegar. Cut the schnitzels into strips and spread them on the cabbage. Serve the tonkatsu sauce separately.

### 5. Garnish, serve, and enjoy!

Garnish with spring onion, red pepper, coriander and sesame seeds.

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