



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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