



SENSATIONAL CRISPY MINI FILET RICE BOWL

INGREDIENTS

1/2 pack Garden Gourmet Sensational Crispy Mini Filet

1 cup cooked basmati rice

1/2 small avocado

1 small carrot

2 tbsp edamame

2 small radishes

4 leaves of kale sprouts

1/2 small mango

2 strawberries

1/4 cup yellow miso paste

2 tsp rice vinegar

1 tsp Dijon mustard

1 tbsp lemon juice

2 tbsp water

1 tbsp agave syrup



2 SERVINGS



20 MIN



EASY

Salty, sweet, and crunchy? Our vegan rice bowl recipe covers it all, made with Garden Gourmet Sensational Crispy Mini Filet. It's perfect for a balanced and filling dinner. Experience the flavors yourself!

PREPARATION

1. Prepare the veggies

Cut or grate the carrot into small sticks. Cut the radishes and strawberries in slices. Cut the mango and avocado in dice. Add a few drops of lemon to the avocado so it doesn't brown.

2. Prepare the Sensational Crispy Mini Filet

Prepare the Garden Gourmet Sensational Crispy Mini Filet according to package instructions.

3. Assemble your rice bowl

Put the rice in the center of a bowl and the rest of the ingredients around it. Place the cut the Mini Filets on top.

4. Create the sauce

For the sauce, you will need: 1/4 cup yellow miso paste, 2 tbsp water, 2 tsp rice vinegar, 1 tsp Dijon mustard, 1 tbsp lemon juice, 1 tbsp agave syrup.

Vigorously mix all the ingredients in a small bowl to combine them well.

5. Drizzle the sauce and enjoy!

Season the salad with the sauce to taste, and enjoy your rice bowl full of goodness!

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