



SENSATIONAL CRISPY MINI FILET WITH DIP TRIO

INGREDIENTS

- 3 packs Garden Gourmet Sensational Crispy Mini Filet
- 1 1/2 natural crushed tomatoes
- 2 tbsp fresh red chili (finely chopped)
- 1 sprig parsley (chopped)
- 100 g vegan blue cheese
- 3 garlic cloves
- 1 tbsp lemon juice
- 3 tbsp almond milk
- 1/4 cup water
- 1/4 cup rice vinegar
- 1/4 cup apple cider vinegar
- 4 tbsp Olive oil
- 1/2 tbsp cornstarch
- 2 tbsp soy sauce
- 2 tbsp agave syrup
- 1/4 tbsp sugar
- 1/4 cup brown sugar
- 1/2 tsp salt
- 1/2 tsp black pepper
- 1/2 tsp garlic powder



Dip your night (or day) away with our delicious, crispy, and vegan Garden Gourmet Sensational Crispy Mini Filet with sweet chili sauce, vegan blue cheese, and vegan BBQ sauce.

PREPARATION

1. Make the Sweet Chili Sauce

Chop the fresh chilies and garlic cloves. Put the vinegar, water, sugar, chili, garlic and soy sauce in a small saucepan over medium-low heat. Let the mixture cook for 10 minutes. Dissolve the cornstarch in the water and add it to the saucepan, stirring constantly. Cook over low heat for 5 min until the sauce thickens. Let cool.

2. Make the blue cheese sauce

Mix the vegan blue cheese with almond milk using a fork until the mixture turns smooth and creamy.

3. Make the vegan BBQ sauce

Put 1 tbsp olive oil in a small saucepan and add the tomato. Let it cook over low heat for 8-10 min, stirring occasionally. Add the sugar, salt pepper and garlic powder. Add the liquid ingredients: lemon juice, agave syrup, soy sauce and apple cider vinegar and stir well. Let the mixture cook, stirring often for 10 minutes.

4. Prepare the Sensational Crispy Mini Filet and enjoy!

Prepare the Garden Gourmet Sensational Crispy Mini Filet according to package instructions. Serve the freshly cooked tenders hot with the 3 dipping sauces. Dip the night away!

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