

SENSATIONAL CRISPY MINI FILET TACOS WITH LIME SAUCE

INGREDIENTS

1 pack Garden Gourmet Crispy Mini Filet
4 tortillas
1 cup red cabbage (chopped)
1 cup lettuce
1 pickled jalapeno
15g beet sprouts
1 lime
2 tsp olive oil
1 cup basil
1 cup parsley
1 shallot
1 tbsp lime juice
1/2 cup peanuts/ cashew nuts
1/2 cup almond milk
1/4 tsp salt and pepper

 2 SERVINGS

 30 MIN

 EASY

Our delectable and vegan tacos bring the zesty and zingy twist from the lime sauce, paired with the Sensational Garden Gourmet Crispy Mini Filet and crunchy coleslaw, making every bite a flavorful journey.

PREPARATION

1. Prepare the tortillas

Preheat the oven to 180°. Moisten the tortillas slightly with water and put them in the microwave for 30 seconds.

2. Make taco shells out of tortillas

Brush them with oil and place them on the oven rack, between two bars like how you would hang clothes, making the shape of the taco. Bake for 10-15 minutes, until lightly golden.

3. Prepare the Sensational Crispy Mini Filet

Prepare the Garden Gourmet Sensational Crispy Mini Filet in a pan with 2 tbsp olive oil, according to package instructions.

4. Create the lime sauce

For the sauce, you will need: 1 cup basil, 1 cup parsley, 1 shallot, 1 lime juice, 1/2 cup peanuts (or cashew nuts), 1/2 cup almond milk, 1/4 tsp salt and pepper. Put all the ingredients for the sauce in a blender and blend until smooth.

5. Build your delicious tacos!

Assemble taco with red cabbage, lettuce, crispy mini filet, half a lime wedge, jalapeños, and beet sprouts. At the time of serving, drizzle the sauce to taste.

**CHECK OUT MORE RECIPES AT
GARDENGOURMET.COM**