



# SENSATIONAL CRISPY MINI FILET SALAD

## INGREDIENTS

- 1 pack Garden Gourmet Sensational Crispy Mini Filet
- 1 small avocado
- 8 cherry tomatoes
- 4-6 leaves Romaine lettuce
- 1/2 red onion
- 2 tbsp almonds (sliced)
- 1 tbsp black sesame
- 2 tbsp vegan tahini
- 2 tbsp olive oil
- 1 tsp rice vinegar
- 1 tbsp agave syrup
- 1 garlic clove
- 2 tbsp lemon juice
- 1/4 tsp salt and pepper



If you're looking for a tasty and refreshing salad but with a crunch, our salad recipe made with Garden Gourmet Sensational Crispy Mini Filet is perfect for you and completely plant-based!

## PREPARATION

### 1. Prepare the veggies

Wash and cut the lettuce into pieces. Put it as a base on a plate.

### 2. Prepare and cut the Sensational breaded chicken tenders

Prepare the Garden Gourmet Crispy Mini Filet in a pan with 2 tbsp olive oil until golden brown according to package instructions. Cut them into bite size portions.

### 3. Prepare the veggie toppings

Peel and slice the avocado. Sprinkle it with a little lemon juice so it doesn't go dark. Wash the cherry tomatoes and cut them in half. Peel the onion and cut it into julienne.

Tip: to soften the flavor of the onion, let it marinate in vinegar for 15 minutes.

### 4. Make the salad dressing, serve, and enjoy!

To make the rich salad dressing, you will need: 2 tbsp vegan tahini, 2 tbsp olive oil, 1 tsp rice vinegar, 1 tbsp agave syrup, 1 finely chopped garlic clove, 2 tbsp lemon juice, and 1/4 tsp salt and pepper.

Mix the ingredients in a bowl and beat with a fork until emulsified. Serve the salad with the sauce as a dressing.

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