



# VEGETABLE TORTILLA WITH 99KCAL CAULIFLOWER SCHNITZEL

## INGREDIENTS

1 pack Garden Gourmet 99kcal  
Cauliflower Schnitzel

150g mixed tomatoes

olive oil

2 carrot tortillas

2 to 3 tbsp (vegan) cream cheese

50g arugula

1 lemon

salt and pepper



2 SERVINGS



10 MIN



EASY

With this vegetable tortilla with the garden Gourmet 99kcal Cauliflower Schnitzel, discover what will become your favorite vegetarian balanced lunch!

## PREPARATION

### 1. Heat the tortilla

Slice the tomatoes. Heat the tortillas briefly in a hot frying pan.

### 2. Pan-fry the Garden Gourmet Cauliflower Schnitzel

Fry the cauliflower schnitzels according to instructions on the packet on both sides in olive oil until crispy brown.

### 3. Fill in the tortilla

Spread cream cheese on the tortillas and top with tomatoes and rocket. Sprinkle with some salt and pepper and drizzle with olive oil and lemon juice.

### 4. Plate up and enjoy

Slice the warm schnitzel and spread on the rocket. Fold the tortillas closed and serve.

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