

MARINE-STYLE CRISPY FILET WITH COLESLAW

INGREDIENTS

 2 SERVINGS

 25 MIN

 EASY

1 pack of Garden Gourmet Marine-Style Crispy Filet

400g (mixed) potatoes (unpeeled)

1 tbsp olive oil for frying

1 apple

1/4 organic white cabbage

1 small carrot

1 lemon

1 small bunch of dill

1 tbsp (vegetable) yoghurt

1 tbsp (vegetable) mayonnaise

salt and pepper

Indulge in our Marine-style crispy filet paired with refreshing coleslaw for a delicious and satisfying meal.

PREPARATION

1. Preheat the oven

Preheat the oven to 200°C. Wash and halve the potatoes and spread them on a baking sheet or spacious baking dish.

2. Bake the potatoes

Drizzle them with olive oil and sprinkle with salt and pepper and roast them in the center of the oven for about 20 min. until tender and brown. While roasting, turn them occasionally.

3. Make the salad

Cut the apple, cabbage and carrot into thin strips and mix with lemon juice, salt and pepper. Briefly knead the salad with one hand to allow the flavor to soak in, then spoon in the yogurt and mayonnaise. Chop the dill and spoon through the salad

4. Fry the Marine-style filet

Fry the Marine-style crispy filet according to directions on the package until golden brown and crispy.

5. serve the dish

Serve the Marine-style crispy filet with the 'coleslaw' and roasted potatoes.

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