

INGREDIENTS

1 Pack of Garden Gourmet Marine-Style Crispy Nuggets 80g

4 cordita taco tortillas

1/4 organic red cabbage

1/4 organic white cabbage

6 cherry tomatoes

2 tbsp sriracha sauce

small bunch of parsley and dill

1 lemon

4 tbsp vegan mayonnaise

1 tbsp vegan yoghurt

salt and pepper

 2 SERVINGS

 30 MIN

 EASY

Take your taco game to new depths of deliciousness with these soft tacos. Marine-style Crispy nuggets and delicious toppings make for a taste sensation!

PREPARATION

1. Prep the cabbage

Cut or shave the cabbage into thin strips. Knead it a little with your fingertips and season with salt, pepper, lemon juice, olive oil and a spoonful of mayonnaise.

2. Cut the tomatoes

Cut the tomatoes into small pieces and mix with some sriracha sauce.

3. Chop the herbs

Chop the herbs and 1 tsp capers and mix with the remaining mayonnaise and yoghurt.

4. Fry the nuggets

Fry the nuggets according to the instructions on the packet and heat the tortillas one by one briefly in a hot frying pan on both sides until they start to colour.

5. Presentation

Spread some salad in the tortillas and spread the nuggets on top. Sprinkle with extra parsley, dill and capers and serve with the herb sauce and sriracha salsa.

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