

# LEMON RICE WITH MARINE-STYLE CRISPY NUGGETS

## INGREDIENTS

 2 SERVINGS

 30 MIN

 EASY

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

150g peas

150g white rice

4 spring onions

1 organic lemon

1 small bunch of dill

1- 2 cm fresh ginger root

1 tbsp honey

1 tbsp light soya sauce

10g vegan butter

salt and pepper

Tantalize your taste buds with the irresistible combination of Garden Gourmet's marine-style nuggets and zesty lemon rice. A dish you won't forget!

## PREPARATION

### 1. Cook the rice

Cook the rice according to the instructions on the packet, drain and steam for a while. Meanwhile, cook the peas in boiling water.

### 2. Prep

Remove the dark green part of the spring onion and cut the rest into rings. Cook it briefly with the peas and drain everything at the same time.

Grate the zest of the lemon and spoon the vegetables and lemon zest through the rice. Keep warm with the lid on the pan.

### 3. Prep

Squeeze the lemon and finely chop the dill. Grate the ginger and melt the butter on low heat. Add the ginger and lemon juice and stir. Add the soy sauce and season with honey and, if necessary, salt and pepper. Spoon the dill into the sauce.

### 4. Final steps

Fry the nuggets according to instructions on the packet and serve on the vegetable rice and serve with the sauce.

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