VEGAN SCHNITZEL WITH CREAMED CORN, FRIED CHERRY TOMATOES, AND BROCCOLINI

INGREDIENTS

2 SERVINGS   20 MIN

1 pack of Garden Gourmet Schnitzel

200g broccolini or regular broccoli

200g cherry tomatoes

1 can of corn (140 g drained)

1 lemon

50 ml plant-based cooking cream

2tsp (olive) oil for frying

Experience a playful twist with our vegan schnitzel! Creamy corn, fried cherry tomatoes, and vibrant broccolini create a flavor explosion.

PREPARATION

1. Prepare the vegetables

For the broccolini, bring a pot of water with some salt to a boil. Drain the corn, halve the cherry tomatoes, and cut the broccolini into equal pieces.

2. Prepare the creamed corn

Heat the cooking cream, add the corn, and season with salt and pepper.

3. Cook the veggies

Cook the broccolini for about 3 minutes until crispy tender, then drain and season with salt, pepper, and a squeeze of lemon juice. Fry the cherry tomatoes in a pan with a little oil and season with salt and pepper.

4. Cook the schnitzel and serve!

Cook the schnitzel until crispy and brown according to the instructions on the package, and serve with the creamy corn, fried tomatoes, broccolini, and a lemon wedge.

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