



LEMON COUSCOUS WITH VEGGIES AND VEGAN SCHNITZEL

INGREDIENTS

1 pack of Garden Gourmet Schnitzel

1 zucchini

1 large red bell pepper

1 lemon

1 bunch of mint

150g couscous

2tsp (olive) oil for frying



2 SERVINGS



20 MIN

Savor the zesty delight of lemon couscous paired with fresh veggies and vegan schnitzel. A burst of flavors in every bite. A must-try vegan dish!

PREPARATION

1. Prepare the zucchini and couscous

Cut the zucchini and bell pepper into pieces and strips. Spread the couscous in a shallow dish and mix in 1 tbsp of olive oil.

2. Soak the couscous

Pour boiling water over the couscous until it is just covered and let it soak for about 5 minutes. Wash the lemon and grate the zest finely over the couscous. Fluff the couscous with a fork. Season with lemon juice, salt, and pepper to taste.

3. Saute the zucchini

In a frying pan, sauté the zucchini and bell pepper in a few tablespoons of oil, stirring occasionally. 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. Serve with the vegetables and couscous, and sprinkle with roughly chopped mint.

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