

# QUICK VEGAN FILET CHICKEN-STYLE STIR-FRY

## INGREDIENTS

1 pack Garden Gourmet Chicken Style fillet  
125g Chinese noodles  
150g bell pepper (red and yellow)  
1 red onion  
250g broccolini  
2 to 4 tbsp (ready-made) vegetarian mushroom stir-fry sauce  
1/2 tsp toasted sesame seeds

 2 SERVINGS

 20 MIN

 EASY

Whip up a quick and delicious meal with Garden Gourmet vegan Filet Chicken-Style. Packed with savory flavors, this dish is a perfect balance of taste and ease.

## PREPARATION

### 1. Cut the vegetables

Cut the pepper into thin strips and the onion into half rings. Cut the broccolini into equal pieces.

### 2. Cook the noodles

Heat a few tablespoons of cooking oil and stir-fry the vegetables until tender and crispy. Cook the noodles according to the instructions on the packet and drain.

### 3. Cook the Filet Chicken Style

Brown the Filet Chicken style according to instructions on the packet, or fry them, cut into strips, and spoon them through the vegetables.

### 4. Add the sauce and serve!

Add the stir-fry sauce and fry briefly. Spoon the noodles through and serve with sesame seeds.

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