

## INGREDIENTS

 2 SERVINGS

 15 MIN

 EASY

1 pack of Garden gourmet Nuggets  
4 tbsp kidney beans  
1 head of Romaine lettuce  
1 red pepper  
2 tbsp corn kernels  
1 red onion  
1 lime  
1 tsp smoked paprika powder  
(sweet or hot)  
2 tbsp mayonnaise

Savor the taste of our Vegan Texmex Nugget Bowl - crispy vegan nuggets, fresh greens, zesty salsa, creamy avocado, and tangy lime dressing. A plant-based delight!

## PREPARATION

### 1. Prepare the vegetables

Peel and cut the onion into half rings, sprinkle generously with lime juice and leave for a while. Drain the corn and beans and mix the mayonnaise with the paprika powder. Chop the paprika and divide romaine lettuce leaves in a 'bowl' or deep plate.

### 2. Fry the nuggets

Divide the beans, corn, pepper and onion over the salad and fry the nuggets according to the instructions on the packet until crispy and brown.

### 3. Top with the nuggets and serve!

Place the nuggets on top of the salad and serve with the 'smokey' paprika mayonnaise.

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