



# VEGAN TEXMEX NUGGET BOWL

## INGREDIENTS

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



2 SERVINGS



15 MIN



EASY

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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