

INGREDIENTS

 2 SERVINGS

 20 MIN

1 pack Garden Gourmet Vegan Nuggets

70g cherry tomatoes

60g (about 8 leaves) of lettuce

1/2 cucumber

20g red onions

10g sunflower seeds

Vegan Nuggets in Lettuce Tacos is a delicious and healthy recipe that combines the crispy texture of vegan nuggets with the refreshing crunch of lettuce tacos. Whether you are a vegan or simply looking to incorporate more plant-based meals into your diet, these Vegan Nuggets in Lettuce Tacos are sure to impress. With their crispy nuggets, refreshing lettuce shells, and a variety of flavorful toppings, they offer a delightful and guilt-free dining experience.

PREPARATION

1. Fry the Vegan Nuggets

Prepare the nuggets according to the instructions on the package.

2. CHOP THE VEGETABLES

Cut the cucumber into thin strips, the onion into long thin strips, and the cherry tomatoes into quarters.

3. ASSEMBLE THE TACOS

To make a taco, take two lettuce leaves and place them on top of each other. Fill with the vegetables and the nuggets. Repeat with the remaining leaves.

4. ADD THE DRESSING AND ENJOY EASY & TASTY FOOD!

Sprinkle with sunflower seeds.

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