

INGREDIENTS

- 3 Pieces Harvest Gourmet Cutlet
- 10 Units Cherry Tomatoes
- 6 Leaves Lettuce, Green Leaf, Raw
- 1/2 Cup Olive Oil
- 50 Grams Spring Onion
- 300 Grams Coriander Leaves
- 40 Grams Garlic
- 40 Grams Ginger
- 1 Teaspoon Mushroom Seasoning



6 SERVINGS



27 MIN



INTERMEDIATE



PREPARATION

- 1.** To make the sauce, heat up olive oil in a pot and add in the Asian pesto sauce's ingredients. Once the spring onion and coriander has turn aromatics and darker green, transfer into a blender and blend well. Set aside.
- 2.** To cook Harvest Gourmet Plant-Based Cutlet, set it into the air fryer to cook at 180°C for 10-12 minutes.
- 3.** Once done, cut the cutlets into long pieces, arrange on a plate, and pour the Asian pesto sauce onto the cutlets.
- 4.** To make the side salad, tossed the salad with salad dressing. Then place it on the side of the plates with some cherry tomatoes on top.
- 5.** Serve while hot.

Recipe created by CHEF KC CHOONG

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NUTRITIONAL INFORMATION

TYPICAL VALUES	PER SERVING
CARBOHYDRATES	12.2 Grams
ENERGY	299.2 Kilocalories
FATS	23.8 Grams
PROTEIN	9.2 Grams