



HARVEST GOURMET CUTLET 'AIRFRIED' MINI PIZZA

INGREDIENTS

- 4 Slices Wholemeal Bread
- 2 Pieces Harvest Gourmet Cutlet
- 4 Tablespoons MAGGI® Tomato Ketchup
- 1 Teaspoon Italian Herbs
- 3 button mushrooms
- 3 cups Spinach
- 4 slices of Plant-Based Cheese
- 4 Leaves Salad
- 1 Unit Tomato



PREPARATION

- 1.** In a bowl, mix MAGGI® Tomato Sauce and mixed herbs, set aside.
- 2.** Arrange the bread on aluminum foil (according to the size of the airfryer), place the Harvest Gourmet® Schnitzel and spread the mixture of MAGGI® Tomato Sauce and mixed herbs on the schnitzel.
- 3.** Place the cheese, mushrooms and spinach on top of the schnitzel.
- 4.** Place the schnitzel in the 'airfryer' and bake for 8 minutes at a temperature of 180°C. Can be served hot with lettuce and tomato.

Recipe created by SHARIFAH HAMIDAH

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