



NUGGET FRUIT SALAD

INGREDIENTS

200 Grams Harvest Gourmet Nuggets
80 Grams Guava
100 Grams Pomegranates, Raw
150 Grams Jackfruit, raw
12 Leaves Romaine Lettuce
5 Units Calamansi Lime
2 Units Persian Lime
2 Tablespoons Vegan Mayonnaise



PREPARATION

- 1.** To cook Harvest Gourmet Nugget, set air fryer to 180c and cook the nuggets for 10 minutes. Cut each of the nugget into 8 small pieces and set aside in a large bowl for mixing later.
 - 2.** To make the sauce, combine all the sauce ingredients and mix well.
 - 3.** To prepare the salad, pour the cubes fruits and adequate amount of the sauce onto the nugget cubes. Toss together evenly.
 - 4.** To prepare the salad, pour the cubes fruits and adequate amount of the sauce onto the nugget cubes. Toss together evenly.
 - 5.** Once done, scoop the nuggets fruits salad into romaine lettuce and serve as cups. Serve the remaining sauce in a smaller bowl.
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Recipe created by CHEF KC CHOONG

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