



ASIAN PESTO GOLDEN CUTLET

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



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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