



# HARVEST GOURMET CUTLET BREADED FILLET MARYLAND

## INGREDIENTS

- 1 Tablespoon Olive Oil
- 1/4 Cup Lemon Juice
- 2 Tablespoons Honey
- 1 Teaspoon MAGGI® CukupRasa™
- 4 Pieces Harvest Gourmet Cutlet
- 100 Grams Salad
- 50 Grams Carrot
- 12 Units Cherry Tomatoes



Crispy on the outside yet juicy and tender on the inside, the super delicious Harvest Gourmet Cutlet is perfect when prepared as a meat-free Maryland Fillet! Serve with salad for even more plant-based goodness.

## PREPARATION

### 1. Preparation of Salad Dressing

Combine olive oil, lemon juice, honey and MAGGI CukupRasa. Mix well and set it aside

### 2. Cutlet preparation

Fry Harvest Gourmet Cutlet using air fryer at 180 ° c for 7-8 minutes.

### 3. To Serve

Arrange lettuce, carrots, cherry tomatoes in a plate. Pour a little salad dressing. Place the Harvest Gourmet Cutlet slices and ready to serve.

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