



# HAINANESE PLANT BASED SCHNITZEL

## INGREDIENTS

- 3 Pieces Harvest Gourmet Schnitzel
- 2 Tablespoons Cooking Oil
- 1 Unit Onion
- 4 Tablespoons MAGGI® Tomato Ketchup
- 3 Tablespoons MAGGI® Chilli Sauce
- 1 Cup Water
- 1 Teaspoon Sugar
- 2 Teaspoons Vinegar, White
- 2 Teaspoons Light Soy Sauce
- 182 Grams Cherry Tomatoes
- 1/2 Cup Peas, Green, Raw
- 15 Grams Corn starch



## PREPARATION

- 1.** Bake the Harvest Gourmet Schnitzel using a water fryer at 180 ° c for 7 minutes.
- 2.** To make the sauce, sauté the sliced onions until wilted. Add MAGGI® Tomato Sauce and MAGGI® Chili Sauce. Then, add water. Bring to a boil.
- 3.** Add sugar, vinegar and melted soy sauce. Mix well. Then, add the peas and tomatoes.
- 4.** Thicken the sauce with cornflour. Once thickened, ready to serve with fried Harvest Gourmet Schnitzel.

Recipe created by MUHAMMAD HAKIMI

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