

## UNMEAT NUGGET Crunchy Salad

### Ingredients

1 pouch, 200g	UNMEAT Nuggets
2 tbsp	cooking oil
2 cups	mixed greens, washed
½ pc	Japanese cucumbers, deseeded and sliced
½ cup	cherry tomatoes, halved
½ pc	fresh avocado, sliced

### Dressing

1 pc	lemon, juiced
½ cup	olive oil
1-2 tbsp	corn syrup
4 tbsp	chopped parsley
1 tsp	salt
½ tsp	ground black pepper

Optional                      store bought dressing of your choice

### Procedures

1. Cook the UNMEAT nuggets in hot oil, about 1 ½ minutes per side. Set aside.
2. Whisk the dressing ingredients together. Season to taste, set aside.
3. In a big bowl, toss together the rest of the salad ingredients, except for the avocado slices and Unmeat Nuggets with about 2-3 tbsp of the whisked dressing.
4. Top with avocado slices and cooked Unmeat nuggets. Season if needed.

OPTIONAL: for an Asian twist, you may fry wonton wrappers in the same oil the nuggets were cooked in, season with some mashed roasted sesame-salt, top the fresh salad ingredients above, and some mandarin orange slices and use store bought Asian dressing.

Yield: 2 pax