

IMPOSSIBLE NACHOS

Mushroom, Green Peas, Chickpeas, Avocado, Spicy Tomato Dip

(Serves 2) EASY ★★★☆☆ TIME: 30mins



INGREDIENTS

Impossible Meat	200gm
Button Mushrooms, sliced	100gm
White Onion, diced	50gm
Green Peas, cooked	50gm
Chickpeas, cooked	50gm
Garlic Clove, minced	1 pc
Olive Oil	3 tbsps
TSB Spice Premix (<i>Ras el Hanout, Paprika, Garlic Powder, Onion Powder</i>)	10gm
Tomato Sauce Premix	300gm
Salt, to taste	
Black Pepper, crushed, to taste	20gm
Jalapeño, sliced	
Avocado, wedges	1 pc
Sour Cream	150gm
Spring Onion, sliced	1 sprig
Corn Chips	100gm

METHOD

1. Sauté impossible meat with olive oil till golden brown. Add in mushrooms, onions, garlic and TSB spice.
2. Add in tomato premix, green peas, and chickpeas. Reduce till mixture is thick.
3. Transfer to a plate and garnish with avocado, spring onion & jalapeño.
4. Serve corn chips and sour cream on the side.

*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
 RECIPES AND
 IMAGES ONLINE!

