



Vegan Strips

Goulash-Style

# Vegan Strips - Goulash Style

4 Portions ⌚ approx. 1 hour

## Ingredients

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300 g VTex® Strips

2 Red Paprika

2 Onions

50 g Tomato Paste

Vegetable Stock

Paprika Powder

Cumin

Black Pepper

Lemon Zest

Garlic (optional)

Starch e.g. FOODSTAR

# Vegan Strips - Goulash Style

4 Portions ⌚ approx. 1 hour

## Preparation

1. Soak the VTex® Strips in warm water for about 40 minutes.
2. Cut the red paprika and onions into strips and sauté in oil until translucent.
3. Add the tomato paste and deglaze with a little bit of vegetable stock. Let it reduce by half, then top up with more stock.
4. Season to taste with paprika powder, cumin, black pepper, lemon zest, and add garlic if desired.
5. Simmer for 30 minutes and thicken with starch.
6. Drain the VTex® Strips, add them to the sauce, and let them simmer for 30 minutes.