



MEXICAN HOT DOG



10

INGREDIENTS

- 20 Greenway Chipolata's 'Just like chicken'
- 10 Hotdog sandwich buns
- 200g Ardo avocado
- 2 Jalapeno peppers
- 2 Red onions
- 100g Ardo roasted corn mexicana
- 300g Salsa sauce
- 100g Tortilla chips
- 100g Cheddar cheese

HOW TO MAKE

- Bake the chipolata's in an oven or a pan.
- Fill the hotdog buns with the baked sausage, smashed avocado with red onion and jalapeno peppers.
- Finish with some maïs, salsa sauce, tortilla chips and cheddar cheese.

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GREENWAY KEBAB WRAP



10

INGREDIENTS

- 1kg Greenway Kebab stamps
- 10 Tortillas 30cm
- 300g Coleslaw
- 2 Tomatoes
- 250g Vegan aioli
- 30g Ardo BBQ herb mix

HOW TO MAKE

- Bake the kebab stamps in an oven or a pan.
- Heat the tortilla for 30 seconds in an oven on 220°C.
- Fill the tortilla with vegan aioli mixed with the Ardo BBQ herb mix, baked kebab, coleslaw and tomato cubes.
- Roll the tortilla and cut in half.

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THAI COCONUT CURRY



10

INGREDIENTS

- 1kg Greenway Chunks 'Just like chicken'
- 50g Vegetable cooking fat
- 2L Coconut milk
- 80g Red curry paste
- 50g Vegetable stock mix
- 250g Ardo Asian style herb mix
- 1kg Ardo China mix
- 500g Ardo Sugar snaps
- 2kg Ardo Mekong rice

HOW TO MAKE

- Bake the 'Just like chicken' chunks until crispy in cooking fat.
- Add the red curry paste and the Asian style herb mix stir it together with the chunks.
- Pour the coconut milk over the baked chunks and add the stock and China mix. Simmer for 5 minutes on medium fire.
- Add the sugar snaps a few minutes before serving.
- Steam or stirfry the Mekong rice mix and serve with the curry.



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PARMENTIER ALL SICILIANA



10 INGREDIENTS

- 1kg Greenway mince meat raw
- 500g Ardo bulgur
- 70g Ardo herb mix all'Italiana
- 1kg Ardogrill mix Siciliana
- 100g Ardo Herb mix alla Napoletana
- 20g Ardo garlic
- 1L Passata
- 1.5kg Potato puree
- 250gr Grated cheese

HOW TO MAKE

- Mix the mince meat with the bulgur and the herb mix. Finish the passata with garlic and herb mix alla Napoletana.
- Ovenbake the grill mix alla siciliana briefly, season with some olive oil, pepper, salt & garlic.
- Fill the oventray with the minced meat, put a layer of the grill mix, add the tomato sauce and the potato puree. Finish with the grated cheese, ovenbake 45minutes.

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INDIAN MASSALA



10

INGREDIENTS

- 1kg Greenway Mince Balls
- 50g Vegetable cooking fat
- 100g Ardo onion cubes
- 20g Ardo garlic
- 30g Ardo ginger
- 2kg Canned tomato cubes
- 100g Tikka Masala Tarka curry
- 200g Ardo green peas
- 200g Ardo lentils
- 250g Yoghurt
- Fresh coriander
- 2kg Ardo basmati rice
- 250g Ardo spring onion

HOW TO MAKE

- Stew the onion cubes together with the ginger until golden brown in the cooking fat.
- Add the garlic a few minutes before ending the stewing of the onions.
- Bake the Mince balls in the stewed onions.
- Now add the canned tomato cubes, the vegetable stock, tikka masala curry.
- Let it simmer for 20 minutes on a low fire.
- Add the green peas after half the cooking time and the lentils just a few minutes before serving.
- Mix in some yoghurt.
- Panfry the basmatirice with some Ardo spring onions.
- Finish with fresh coriander and serve with basmati rice.

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TAPA'S



JUST LIKE CHICKEN TEMPURA

1 kg Greenway Chunks 'Just like chicken'
100g Ardo Asian style herb mix
200g Tempura mix
200g Japanese mayonnaise
10g Sesame seeds
Vegetable oil

- Make a tempura batter with ice cold water, the tempura mix and Asian style herb mix
- Drip the 'just like chicken' chunks in the batter and fry it in oil.
- Serve with Japanese mayo and some sesame seeds.

BBQ VEGETABLE BALLS

1 kg Greenway vegetable balls
100g BBQ sauce
100g Ardo herb mix alla Mexicana

- Mix the vegetable balls with some BBQ sauce and bake them for 10min in the oven on 180°C.
- Serve the BBQ balls with a bit of herb mix alla Mexicana on top.

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TAPA'S



GREENWAY SPINACH FALAFEL WITH TAHINI AIOLI

1 kg Greenway spinach falafel
200g vegan aioli
50g Tahini
20g Ardo Provence mix

- Fry the spinach falafel in oil or bake in an oven.
- Make the tahini sauce with the vegan aioli, tahini and Provence mix.

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TAPA'S

GUACAMOLE

1kg Ardo avocado cubes
150gr Ardo herb mix alle Mexicana
Lime juice
Olive oil
Salt
Nacho's

- Defrost the avocado cubes, mix with the herb mix alla Mexicana, some lime juice, olive oil and salt.



TAPA'S

TRIO CRISPY VEGETABLE FINGERS

- Oven bake or deepfry the vegetable fingers (3X1kg).
- Mix 1L veganaise with 150gr of tartare herb mix.



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GREENWAY BBQ BURGER



INGREDIENTS

- 10 Greenway Burger
- 10 Hamburger buns
- 300g ARDO avocado cubes
- 300g ARDO baked onion rings
- 3 Tomatoes
- 2 Red onions
- 200g Mixed salad
- 350g Bbq aioli
- Serve with Cornribs

BBQ aioli

- 300g Vegan aioli
- 50g Ardo BBQ herb mix
- Smoked paprika

Cornribs

- 20 Cornribs
- 100g Butter
- 30g Mexican spice blend
- 1dl Sour cream
- 0.5dl Sriracha mayonnaise
- Some micro leaves as decoration

HOW TO MAKE

- Make a mix of avocado cubes, tomato cubes, red onion slices, lemon juice, a pinch of chili flakes, pepper and salt.
- Bake the Ardo onion rings in a pan or oven.
- Bake the Greenway burgers in an oven, a pan or on a grill.
- Heat the hamburger buns.
- Compose the burger with bun, burger, vegetable mix, baked onions, BBQ aioli and salad.
- Season the cornribs with the butter & Mexican spice blend bake 10-14minutes at 180°C.
- Serve the cornribs as a side dish, decorate with the sour cream, sriracha mayo & micro leaves.



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SIGNATURE BURGER PATTIES

MADE WITH GREENWAY MINCE RAW VEGAN

INGREDIENTS

- 1 kg Greenway Mince raw

Mixing with one or more of below ingredients:

- ARDO herb mix thai style
- ARDO herb mix BBQ
- ARDO herb mix Provence
- ARDO Brunoise mix 2mm
- ARDO Quinoa
- ARDO lentils

HOW TO MAKE

- Make your own signature burgers by mixing herbs (50-150g/kg), vegetables and/or quinoa or lentils (max 300g/kg) in the Greenway Raw Mince vegan.

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ARDO CORN RIBS



RECIPE 1

7 Cornribs, 100g Butter
50g Ardo herb mix all' Italiana
100g Parmesan cheese, Herbs/micro leaves

- Melt the butter, mingle the herbs +salt & pepper, put on the cornribs=> bake for 10-14minutes at 180°C.
- Finish the cornribs with parmesan cheese& herbs.

RECIPE 2

7 Cornribs, 20g Mexican spice blend
50ml Sunflower oil, 100g Cheddar
1dl Cream, 20g Jalapeno
50h Herb mix alla Mexicana
20g Nachos

- Melt the cheddar in the cream, add herb mix alla Mexicana & jalapenos.
- Mix the spice blend in the oil, marinate the cornribs and bake for 10-14 minutes at 180°C, sprinkle the cheddar dip on the cornribs & decorate with the broken nachos.

RECIPE 3

7 Cornribs, 0.5 dl BBQ sauce
20g Ardo BBQ herb mix, 1 Lime
0.5dl Ketchup, 20g Honey or agave syrup, crispy onions

- Mix the BBQ sauce, lime, ketchup, BBQ herb mix & honey.
- Bake the ribs in the oven for 8-10 minutes on 200°C, put the glaze and return in the oven for 2-4 more minutes, decorate with the crispy onions.

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JUST LIKE CHICKEN CHUNKS WITH CREAMY MUSHROOM SAUCE



INGREDIENTS

- 1kg Greenway Chunks 'Just like chicken'
- 50g Vegetable cooking fat
- 1,5L Vegan cream (Risso Chanty duo)
- 50g Vegetable stock mix
- 1.2kg Ardo Woodland Mushroom mix
- 20g Ardo garlic
- 100g Ardo shallots
- 1.5kg Ardo sweet potato fries

HOW TO MAKE

- Steam the mushrooms briefly
- Heat the vegetable fat in a pan and bake the 'Just like Chicken' chunks until crispy.
- Add the mushrooms, garlic and shallot and bake it for a few minutes until the mushrooms are ready.
- Mix in the vegan cream with some vegetable stock.
- Serve with Ardo sweet potato fries.

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GREENWAY PITA GYROS



INGREDIENTS

- 2kg Greenway Gyros
- 10 Pita bread
- 300g Coleslaw
- 300g Vegan chili mayonnaise

HOW TO MAKE

- Bake the gyros in an oven or a pan.
- Heat the pita bread.
- Fill the pita breads with gyros, coleslaw and chili mayo.



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BOLOGNAISE SAUCE



INGREDIENTS

- 500g Greenway fine mince
- 500gr Ardo tricolore lentils mix
- 100g Ardo shallots
- 30g Ardo garlic
- 20g Ardo provence mix
- 500g Ardo brunoise mix
- 2L Passata
- 60g Vegetable stock
- 2.5kg Ardo penne
- 1/3 Bottle of red wine
- 10g Ardo parlsey

HOW TO MAKE

- Fry the brunoise, shallots, garlic & provence mix in some olive oil. Add the red wine and let it evaporate. Add the passata & vegetable stock and let it simmer for 30 minutes.
- Add the fine mince & lentils, let it simmer 5 more minutes.
- Finish with the parsley.

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VEGAN CHOCOLATE MOUSSE WITH MANGO



INGREDIENTS

- 700g Avocado cubes
- 50g Cocoa
- 100g Dark chocolate
- 100g Agave syrup
- 40g Vanilla sugar
- 3dl Vegan cream
- 400g Ardo mango

HOW TO MAKE

- Melt the chocolate in $\frac{1}{2}$ of the vegan cream.
- Defrost the avocado cubes.
- Whip the rest of the vegan cream.
- Mix all the ingredients in the blender.
- Mix the whipped cream gently into the chocolate mousse.
- Serve with the defrosted mango and the Biscoff cookies.

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BAO BUN THAI STYLE



INGREDIENTS

- 20 Bao steam buns
- 500g Greenway Fine Mince
- 80g ARDO herb mix Thai style
- 600g ARDO Asian style mix
- 100g Sweet teriyaki wing sauce
- 50g Fried onion

HOW TO MAKE

- Bake the Greenway fine mince with Ardo herb mix Thai style and Asian style mix.
- Steam the buns.
- Fill the buns with the mince and vegetable mix.
- Finish with teriyaki sauce and fried onions.

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