T. 07843 429922 e. lee@redfox.uk.com www.redfox.uk.com CMYK PMS 7424 SPOT Varnish Cutter Guide Client: MERCHANT GOURMET

Date: 08/12/20

File Name: MG PERSIAN STYLE QUINOA 250G

Artworker: Lee Brooklyn Account Manager: Caroline / Nyree Print Process: Gravure

> Substrate: Plastic Finish: Matt

PERSIAN-STYLE

Quiroa & Lentils

We have an appetite for change; to help save the planet one delicious plant-based meal at a time.

Join us on our mission by enjoying this Persian-style quinoa, green lentils and wholegrain rice cooked with raisins and kibbled onions, lightly spiced with harissa, cumin and turmeric.

good to know

Source of protein

Source of fibre

Low in fat

Nutrition information:

Nutritionals per 100g (as sold) Energy kJ/kcal 743/176 Fat of which saturates 0.8gCarbohydrate of which sugars Fibre Protein

Ingredients: Cooked White Quinoa (34%) (Water, White Quinoa), Cooked Green Lentils (26%) (Water, Green Lentils), Cooked Wholegrain Rice (25%) (Water, Wholegrain Rice), Raisins (6%), Dried Kibbled Onions (2.4%), Sunflower Oil, Vegetable Boullion (Salt, Yeast Extract, Dextrose, Potato Starch, Onion Extract, Carrot Powder, Parsley, Colour: Turmeric, Herb Extracts, Spice Extract), Onion Powder, Harissa Paste (Fructose, Water, Sugar, White Wine Vinegar, Tomato Purée, Red Pepper Juice Concentrate, Lemon Juice, Salt, Mint, Cornflour, Onion Extract, Caraway, Cayenne Chilli, Smoked Paprika, Cumin Powder, Coriander Powder), Cumin Powder, Yeast Extract, Cumin Seeds, Garlic Powder, Parsley, Colour: Turmeric, Black Pepper.

Allergens: May contain traces of a gluten containing cereal.

Storage: Store in a cool, dry place. Once opened, refrigerate and eat within 3 days.

Say hello!



Merchant Gourmet, 2 Rollins Street, London, SE15 1EW



Serves 2 $(125g\ per\ serving)$



Appetite for change recycle scheme Find out how to recycle

this pouch on our website.







Simple to prepare
Squeeze the pouch to loosen the grains.
For best results, heat through in a pan with a

dash of water. Otherwise, tear a 2cm opening at the top and microwave for 45s at 900w,

For quick and simple plant-based falafels, blitz the Persian-Style Quinoa & Lentils with some chickpeas, tahini, flour, lemon juice,

processor to a chunky mixture. Roll into bite

sized balls then bake in a pre-heated oven for 15 minutes. Serve with hummus, salad, pitta

Find more recipes at merchant-gourmet.com

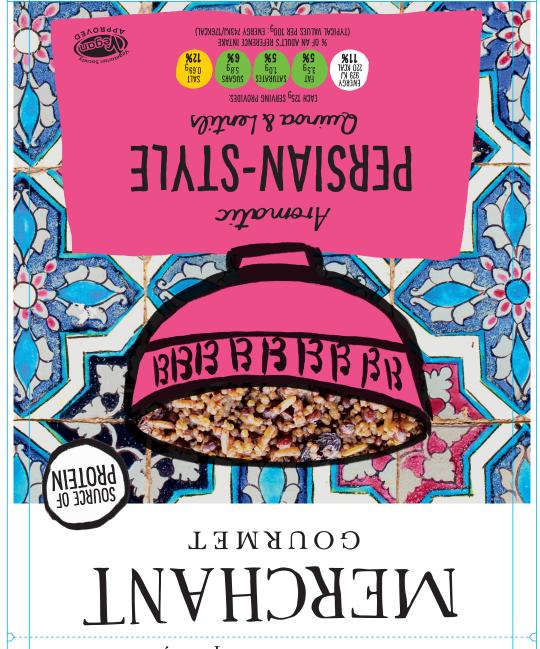
garlic, oil, parsley and cumin in a food

or simply enjoy them cold.

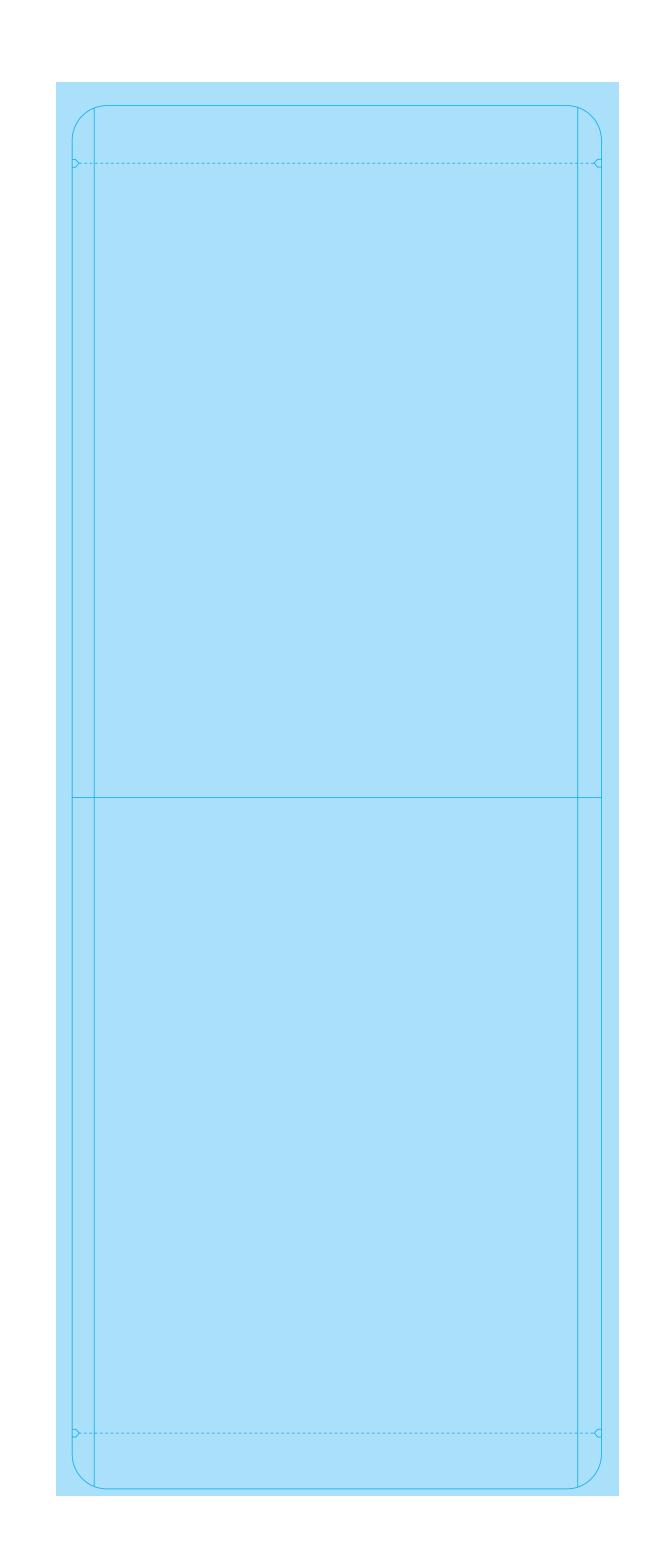
a recipe for change

bread and enjoy!

Best before end:



Plant-based Simplicity



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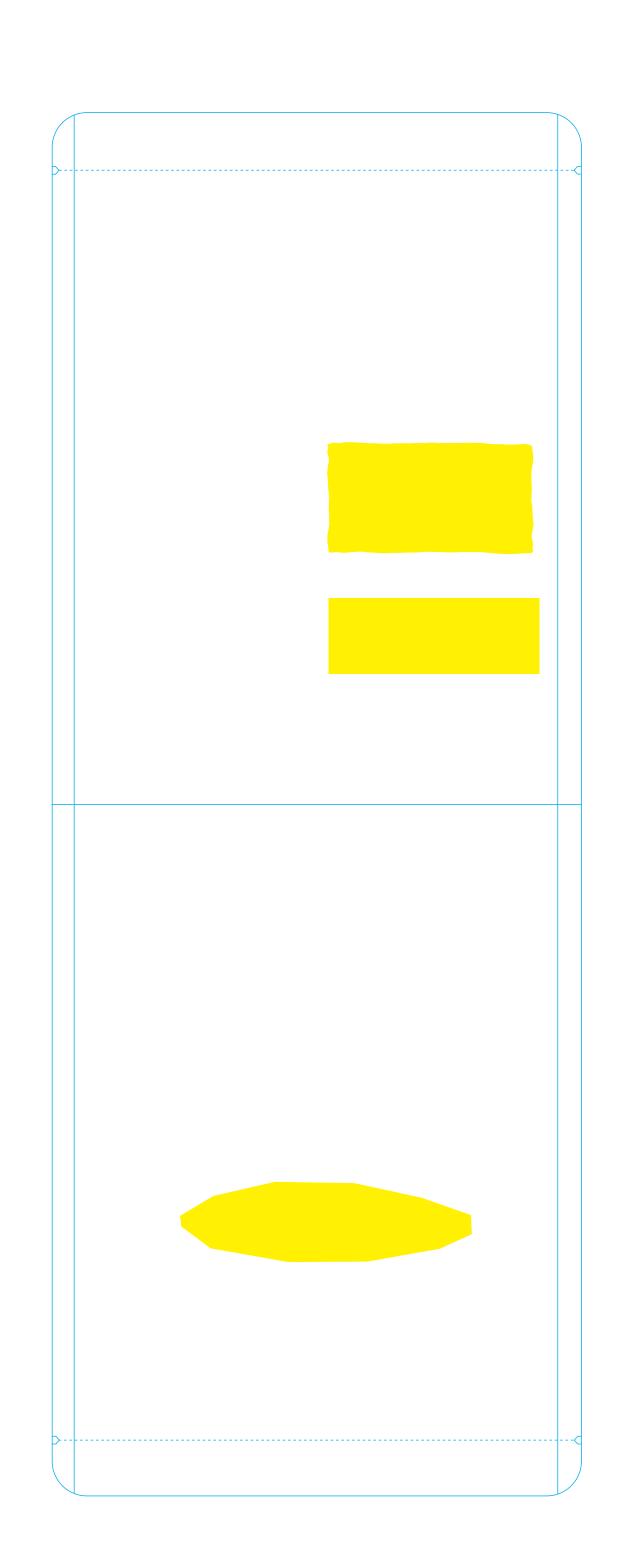
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White

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