

# **HUMMUS AND GRILLED BELL PEPPER BURGER**

## **INGREDIENTS**

© U 2 SERVINGS





1 pack Garden Gourmet Vegan Burger

150g (3 colors) bell peppers

20g baby spinach

60g Hummus

2 (whole grain) burger buns

1 tbsp olive oil

Salt

Black pepper

Try out this delicious 5 ingredients burger with Garden Gourmet. It is the perfect recipe for a tasty easy lunch with a vegan twist.

#### **PREPARATION**

## 1. Prepare the bell peppers

After cutting the bell peppers into strips. In a frying pan, sauté the peppers with olive oil, salt and pepper for 10 minutes.

## 2. Cook the Garden Gourmet Vegan Burger

Move the peppers aside and cook the Garden Gourmet Vegan Burgers 2-3 minutes on each side in the same pan.

#### 3. Toast the buns

Open the bread in two halves and toast or heat in the same pan.

## 4. Assemble the burger

Assemble the Burger: spread the hummus with the help of a spoon at the base of the bread. Place the baby spinach, the Regular Burger and, on top, the peppers of three colors.

#### 5. Enjoy!

Serve hot and enjoy!

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