



# BBQ PORTOBELLO CAPRESE BURGER

## INGREDIENTS



4 SERVINGS



27 MIN



INTERMEDIATE

2 packs Garden Gourmet Burger

8 portobello mushrooms

2 vine tomatoes

1 bag arugula

1 sprig basil

1 pack Vegan mozzarella cheese

A bit of salt

Some pepper

150 g dried tomatoes (for sauce)

100 g roasted/ grilled bellpeppers (for sauce)

4 red chilies (seedless)

1 tbsp pine nut (for sauce)

2 cloves of garlic (for sauce)

25 g vegan grated cheese (for sauce)

Some extra virgin olive oil (for sauce)

Fire up the grill and enjoy a world of textures and flavors from our BBQ Portobello Caprese Burger, made with our juicy and succulent Burger. All plant-based goodness with a bit of heat!

## PREPARATION

### 1. Make red pesto sauce

Grind bell peppers, chilies, pine nuts, vegan grated cheese, garlic in the food processor and add the olive oil while grinding. Add salt if necessary.

### 2. Prepare veggies

Cut one pepper into thin slices for garnish. Slice the tomatoes and mozzarella. Cut the stems from the portobello mushrooms and prepare the arugula lettuce.

### 3. Grill the burgers and portobellos

Grill the burgers on the BBQ. Keep them warm on a piece of aluminum foil on the side. Grill the portobello mushrooms on the BBQ for a few minutes on both sides and sprinkle with salt and pepper.

### 4. Assemble the burgers and serve!

Place 4 portobello pieces on a plate and spread some arugula on top. Place a burger on top and spread a slice of mozzarella and slices of tomato on top. Spoon the spicy pesto on top and garnish with basil and red pepper slices. Place the other 4 portobello mushrooms on top.

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