

INGREDIENTS

 4 SERVINGS

 20 MIN

 INTERMEDIATE

2 packs Garden Gourmet Sensational Mince

4 flatbreads or wraps

1 red bell pepper

5 tomatoes

1 small red onion

1 baby romaine lettuce

1 chili pepper

1 tbsp tomato paste

4 tbsp vegan yogurt

A handful of mint

A handful of parsley

Some sriracha

2 tsp paprika powder

1 tsp ground cumin

Some salt and pepper

Who said you can only do burgers on the BBQ? Prepare these vegan Turkish style pizzas with Garden Gourmet Sensational Mince and savor the combination of spice and creaminess!

PREPARATION

1. Make the marinade

Cut the bell pepper, 1 tomato (without seeds) and onion into pieces. Put them in a food processor and grind them finely with the parsley, tomato paste, paprika powder and chili pepper (without seeds).

2. Combine with Sensational Mince and make yogurt sauce

Season with salt and pepper. Combine the mixture with the Sensational Mince. Mix the yogurt with the cumin and season with salt and pepper.

3. Bake your pizza

Divide the Mince sauce on the flatbreads or wraps and bake them on a pizza plate for about 3 to 5 minutes on the BBQ.

4. Serve, garnish, and enjoy with spicy sauce!

Put the lid on the BBQ so that the Mince is fully cooked. Spread coarsely chopped lettuce and tomatoes on top and garnish with yogurt, hot sauce, mint and parsley.

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