

BBQ SENSATIONAL PORTOBELLO CAPRESE BURGERS

INGREDIENTS

2 packs Garden Gourmet Sensational Burger

8 portobello mushrooms

2 vine tomatoes

1 bag arugula

1 ball of vegan mozzarella cheese

4 tsp spicy red pesto

Some basil

Some salt and pepper

 4 SERVINGS

 20 MIN

 EASY

If you are looking for some protein or want to spice up your usual burger, this is your chance! Try out this vegan version with Portobello mushroom.

PREPARATION

- 1.** Make the red pesto (see tip) in the food processor or buy it already made. Cut one pepper into thin slices. Slice the tomatoes and mozzarella. Cut the stems from the Portobellos.
- 2.** Grill the Sensational burgers on the BBQ. Keep them warm on, for example, a piece of aluminum foil on the edge of the BBQ.
- 3.** Then grill the Portobellos on the BBQ for a few minutes on both sides and sprinkle with salt and pepper.
- 4.** Place 4 Portobello pieces on a plate and spread some arugula on top. Place a Sensational burger on top and spread a slice of vegan mozzarella and slices of tomato on top.
- 5.** Spoon the spicy pesto on top and garnish with basil and red pepper slices. Place the other 4 Portobellos on top.
- 6.** To make the spicy red pesto yourself:
150 g dried tomatoes (jar)
100 g roasted / grilled peppers (jar)
4 red chillies (seedless)
1 tbsp pine nuts
2 cloves of garlic
25 g parmesan cheese or vegan grated cheese
extra virgin olive oil
Grind the ingredients in the food processor and add the olive oil while grinding. Add salt if necessary.

**CHECK OUT MORE RECIPES AT
GARDENGOURMET.COM**