



VEGAN SENSATIONAL BURGER SLIDERS

INGREDIENTS

- 1 pack Garden Gourmet Sensational Burger
- 2 slices of casino bread
- 2 mini cucumbers
- 1 boiled beet
- 2 tbsp vegan mayonnaise
- some tarragon
- some dill
- some parsley
- 1 container of cress



Make these easy but tasty vegan burger sliders in a few minutes with Garden Gourmet Sensational Burgers! Perfect for a brunch with friends or family.

PREPARATION

1. Toast the sandwiches and make sauce

Using a dough cutter, cut the sandwiches out a bit wider than the size of the burger and toast them lightly brown. Mix the mayonnaise with finely chopped herbs.

2. Make the 'pickle'

Cut the beet and cucumber into slices and sprinkle lightly with salt and pepper.

3. Cook the patties and assemble the burgers

Grill or bake the Sensational Burgers according to the instructions on the package. Coat the toast with the herb mayonnaise, place the burgers on top and half them.

4. Serve with 'pickle' and enjoy!

Place on a platter along with beetroot, cucumber slices and sprinkle generously with garden cress.

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