



ORIGINAL CHEESE BURGER

INGREDIENTS

- 1 pack Garden Gourmet Burger Deluxe
- 2 slices (blue) cheese
- 1 small onion, sliced
- 1 large vine tomato, sliced
- 2 corn on the cob
- 2 seeded burger buns
- 50 g shredded iceberg lettuce
- 1 tbsp olive oil
- some gherkins (pickles for example)
- 40 g zucchini

CULINARY TIP

Try adding sliced gherkins to this recipe or try some griddled zucchinis or eggplants.

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Reimagine the all-time favorite and classic cheese burger with this vegetarian recipe using Garden Gourmet Burger Deluxe, perfectly served with corn on the cob.

PREPARATION

1. Preheat the oven and bake the Burger Deluxe

Preheat the oven to 180°C. Place the Garden Gourmet Burger Deluxe on a baking sheet and bake for 8 minutes.

2. Place cheese slice on burgers and put them back in oven

Remove the burgers from the oven and place a cheese slice on top of each burger. Return the burgers in the oven for 3-4 minutes, adding the buns to the oven for the final 2 minutes of the cooking time.

3. Caramelize onions over low heat

Heat the oil in a large frying pan and cook the onions until caramelized (about 5-10 minutes over a low heat).

4. Boil the corn on the cob

Place the corn on the cob in a pan of simmering water for 5-8 minutes.

5. Char the corn with a bit of oil

Heat a griddle pan or frying pan to very hot, spray a little bit of oil onto the corn and char for a minute and turn frequently.

6. Stack it up and serve!

Stack the burgers! Cut the buns in half. Place one half of the buns onto the plates and top with lettuce, and tomato. Place the cheesy burger on top and add the crispy onions. Sandwich with the other half of burger bun. Serve with the charred corn. TIP: Try adding sliced gherkins to this recipe or try some griddled zucchinis or eggplants.

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