



# VEGETARIAN SALAD WITH LENTIL BURGER

## INGREDIENTS

2 Packs Garden Gourmet Lentil Carrot Burger  
1 eggplant  
150 g young spinach leaves or baby kale  
2 tbsp fresh mint, coarsely chopped  
4 tbsp pomegranate seeds  
60 g semi-soft goat cheese, crumbled  
Salt  
35 ml olive oil  
35 ml pomegranate molasses  
1 tsp mustard



A perfect and vegetarian recipe for lunch or starter: our Garden Gourmet lentil burger with spinach-eggplant salad and pomegranate dressing.

## PREPARATION

### 1. Prepare Eggplant

Cut the eggplant into slices and sprinkle with salt. Cover with household foil and let stand for a minimum of 15 minutes so that the moisture pulls out.

### 2. Make dressing

In the meantime, make a dressing of the dressing ingredients (olive oil, pomegranate molasses and mustard)

### 3. Grill Eggplant

Dab the eggplant slices dry with kitchen paper and brush them with vegetable oil. Grill the eggplant slices on both sides

### 4. Cook Garden Gourmet Lentil Burgers

Prepare the Garden Gourmet lentil burgers according to the instructions on the package.

### 5. Mix salad

Put the spinach or baby kales in a plastic bag and add the dressing. Mix the dressing through the spinach. Spread the spinach on four plates and add the grilled eggplant slices.

### 6. Put the meal together

Garnish the salad with the chopped mint and the pomegranate seeds. Add the goat's cheese if desired. Serve the salad with lentil burger.

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