

INGREDIENTS

 4 SERVINGS

 20 MIN

 EASY

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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