



"SPICY-TARIAN" BURGER

INGREDIENTS

- 1 pack Garden Gourmet Sensational Burger
- 1 small red onion
- 2 preserved roasted bell peppers
- 2 tbsp guacamole (ready to eat or home made)
- 35 g lamb's lettuce
- 2 slice of vegan melt cheese
- 2 tbsp tomato salsa
- 1 green and red jalapeno peppers
- 2 vegan burger buns with sesame and poppy seed

CULINARY TIP

Serving

Serve with Mexican vibe ingredients like nacho chips, crème fraiche, corncob, coriander, extra guacamole and lime



Fan of spicy dishes? Try this vegan Mexican inspired burger with jalapenos and our plant-based Garden Gourmet Sensational Burger. You will love it!

PREPARATION

1. Slice onion and bell peppers and grill onions

Slice the onion in rings and bell peppers in strips. Grill the onion shortly and set aside.

2. Toast burger buns

Cut the burger buns lengthwise and grill both sides until grill marks are showing.

3. Grill Sensational Burgers, topped with slice cheese

Grill the Garden Gourmet Sensational Burgers according to the instructions on the package and cover them with a slice of cheese while the are still warm.

4. Assemble your burger

Spread the bun bottoms with guacamole. Cover with lamb's lettuce and bell pepper strips and place the cheeseburgers on it.

5. Garnish, serve, and enjoy with great toppings!

Top with onion, tomato salsa and if you like it spicy add some jalapeno slices. Place the lids on top. TIP: Serve with Mexican ingredients like nacho chips, crème fraiche, corncob, coriander, extra guacamole and lime.

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