



# MINI VEGAN NUGGET SLIDERS

## INGREDIENTS

- 1 pack Garden Gourmet Vegan Nuggets
- 10 mini buns (for example pull-apart mini bread rolls or mini hamburger buns)
- a small piece of red onion
- a small piece of cucumber
- a few cherry or grape tomatoes
- a few pickles
- lettuce of your choice and/or baby spinach
- vegan mayonnaise
- ketchup
- sweet chili sauce



These sliders made with Garden Gourmet Vegan Nuggets are the perfect snack to serve a birthday party. They are easy to make and well-loved by kids!

## PREPARATION

### 1. Bake the buns and chop the veggies

Preheat the oven and bake the buns/bread following the instructions on the package. Cut the tomatoes, pickles, red onion and cucumber into slices.

### 2. Place mayo and veggies on the buns

Cut the mini buns in half lengthwise and spread the bottoms with some mayonnaise. Top them with a spinach leaf or lettuce of choice.

### 3. Bake nuggets and assemble your mini sliders!

Bake the nuggets according to the instructions on the package and place them on the 'burger buns'. Top them with tomato, cucumber and/or pickle, spoon on some of your favorite sauce and put the cap of the bun on top. Insert a small bamboo or wooden skewer and serve.

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