

INGREDIENTS

2 packs Garden Gourmet Sensational Mince

1 head of of Romaine lettuce or iceberg lettuce

4 large flour tortillas

150 g long-grain rice (fried with a little tomato puree, garlic, and onion)

2 ripe avocados

4 tomatoes

160 g red kidney beans

2 tsp tomato puree

2 green jalapeño pepper

2 sprigs of coriander

50 g vegan cheese

2 tbsp vegan sour cream

1 tbsp crème fraîche

1 pack Mexican ready-made spices

3 cloves of garlic

1 onion

Lime juice

Some oil

Salt and pepper



Indulgent and freshly home-made? Sign us up! Create your own vegan Friday Fakeaway Burrito with Garden Gourmet Sensational Mince and savor the layers of flavors.

PREPARATION

1. Pre-heat the oven and cook the rice

Preheat the oven to 180°. Cook the rice according to the package directions and gently heat the kidney beans.

2. Prepare the herbs and veggies

Peel and finely chop the garlic. Pick the herbs coarsely, cut the jalapeño pepper into slices and the lettuce into thin strips.

3. Stir-fry the rice in tomato puree

Stir-fry the garlic for 1 minute until soft in a little oil, add the tomato puree and stir-fry for a while. Add the cooked rice and fry for a few minutes until the rice is completely coloured.

4. Fry the Sensational Mince

Fry the Garden Gourmet Sensational Mince in a frying pan and add the Mexican spice mix.

5. Spread the tortillas with the sauces

Warm the tortillas alternately in the oven (or a hot frying pan). Spread the tortillas with sour cream, but leave 3 cm from the edge of the tortilla. Spread on top (above the middle) a 7 cm wide 'lane' of guacamole, with a layer of Pico de Gallo on top.

6. Fill your Burrito with the toppings

Spread some lettuce, a layer of rice, some beans and a thicker layer of 'minced meat' on top. Leave 3 cm free on the sides. Finally, scatter coarsely picked coriander and jalapeño pepper slices on top.

7. Roll it up, cut it, and enjoy!

Fold the sides in over the filling and roll up the tortillas. Roll them in paper and cut the burrito in half. Serve with any leftover guacamole and pico de gallo. Enjoy your special Fakeaway Burrito!

CULINARY TIP

Make your homemade guacamole

Mash 2 ripe avocados and mix with a generous tbsp crème fraîche, 1 finely chopped tomato (pulp without seeds), 1 finely chopped garlic clove and season with salt, pepper, generous lime juice and coarsely chopped fresh coriander.

Make your fresh pico de gallo

Cut 3 tomatoes whole into small cubes. Peel and finely chop 1 onion and 1 garlic glove and coarsely chop a small bunch of coriander. Halve red and 1 green jalapeño pepper, remove the seeds and finely chop the flesh.

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Mix all ingredients and season with salt and lime juice.

You can also use ready-made Mexican salsa instead of Pico de Gallo.

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