



# VEGAN MANGO SLAW BURGER

## INGREDIENTS

1 pack Garden Gourmet Sensational BBQ Burger  
1 or 2 mini bell peppers  
1/2 sliced red onion (or pickled onions)  
few lettuce leaves  
2 burger buns  
small bunch of parsley  
1 tsp vinegar  
seasoning (salt, pepper ...)  
1 mango  
1 carrot  
1/2 cabbage  
vegan mayonnaise

## CULINARY TIP

### Add a side dish

Prepare some sweet potato wedges for a perfect side dish. You can also go for some carrot fries.



This Vegan Mango Slow Burger is everything you were looking for! A nicely barbecue flavored burger combined with an Asian twist with the mango slaw will for sure please your taste buds.

## PREPARATION

### 1. Prepare the Mango Slaw

Start by making the mango slaw by finely grating/shredding your mango, carrot and cabbage. Once this is done, add your vegan mayonnaise and mix. Season to taste with salt, pepper and vinegar. Keep to the side.

### 2. Cook the vegan burger patties

Cook the Sensational Flavored Burger according to the cooking instructions on the package.

### 3. Start building your burger

Cut your burger bun in half and place the lettuce leaves, red onion slices or pickles and the Flavored Burger patty on the bottom half of your bun.

### 4. Add the final touch and enjoy!

On top of your patty, add the mini pepper, mango slaw and cilantro. Cover with the second half of your burger patty. Finally, enjoy this incredible mango slaw burger.

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