



# SENSATIONAL FLATBREAD

## INGREDIENTS

1 pack Garden Gourmet Sensational BBQ Burger

1 avocado

1 red onion

1 small can of corn pieces (or 1 corncob)

some lettuce leaves

2 tbsp of vegan sour cream

2 flatbreads (ready-made or homemade)

lemon juice

seasoning (salt, pepper ...)

1/2 shallot

1 red jalapeno

2 garlic gloves

1/2 tsp dried oregano

50gr fresh parsley

1 tbsp red wine vinegar

60gr olive oil

seasoning (salt, pepper ...)



2 SERVINGS



15 MIN



EASY

Need a quick and easy lunch? This Flatbread with veggies and Sensational Flavored Burger takes 5 minutes to make and is sure to brighten up your lunch break.

## PREPARATION

### 1. Prepare all the vegetables

Start by preparing all your vegetables: wash the vegetables, slice the red onion and the avocado. To avoid oxidation of your avocado slices, you can add a little lemon juice to them.

### 2. Mix corn with spices

In a bowl, mix your corn with some spices and a little olive oil. Keep to the side.

### 3. Prepare the chimichurri sauce

Prepare the chimichurri sauce by chopping thinly all ingredients and mixing everything together in a bowl.

### 4. Cook the Garden Gourmet BBQ Burger

Cook the Sensational BBQ Burger according to the preparation method on the packet. Set aside.

### 5. Heat the flatbread

Heat your flatbread. Once warm, spread some sour cream on it and add salt and pepper.

### 6. Start plating up

On one side, place your salad leaves and the Sensational Flavored Burger.

### 7. Finish to assemble and serve

Add the avocado and red onion slices on top and finish with your corn pieces. Fold the ingredient-free side of your flatbread over the top, pour some chimichurri sauce and enjoy!

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