

INGREDIENTS

2 packs Garden Gourmet Sensational BBQ Burger

1 head of lettuce (or romaine)

2 tomatoes

2 red onions

4 pickles

4 vegan cheese slices

4 whole wheat burger buns

tomato ketchup or salsa

(garlic) vegan mayonnaise

CULINARY TIP

A creative way to share a meal

Serving DIY board with Garden Gourmet BBQ burgers is a great way to clean up your fridge! Apart from the familiar ingredients, you can serve all kinds of vegetables, salad, leaf vegetables, varieties and sauces. E.g. cucumber slices, raw or grilled bell pepper strips, spring onion rings, spinach leaves and mustard.

Delicious side dishes

You can serve your board with roasted potato "wedges" or sweet potato fries if desired.



Looking for a fun dinner with family and friends? Try out this vegan Burger DIY Board recipe to make your own burgers with our delicious Garden Gourmet Sensational Burger American Style!

PREPARATION

1. Plate up the board

Put some bowls and plates on a serving board and fill them with lettuce, tomato slices, pickles, mayonnaise sauce, ketchup or salsa, (vegan) cheese slices and onion rings.

2. Toast the buns

Halve the buns lengthwise and briefly grill the cut sides in a hot frying pan.

3. Grill the BBQ Burgers

Finally, grill the Garden Gourmet BBQ burgers according to the instructions on the package on the BBQ or in the grill pan.

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