



MARINE-STYLE CRISPY FILET BURGER

INGREDIENTS

1 Pack of Garden Gourmet Marine-Style Crispy Filet 90g

2 cups of lettuce

1 winter carrot

2 mini cucumbers

2 tbsp mixed herbs (chives, dill)

1 lemon

2 hamburger buns

1 tsp honey

2 tbsp chili sauce

2 tbsp vegan mayonnaise



2 SERVINGS



30 MIN



EASY

Indulge in this delicious burger with fresh toppings, and a hint of chili. This marine-style burger offers a delicious taste and texture perfect for weekends.

PREPARATION

1. Peel and halve the carrot

Peel and halve the carrot and thinly slice the pieces lengthwise. Cut the slices into thin strips and season with lemon juice and some honey. Finely chop the herbs and mix them with the mayonnaise.

2. Slice the cucumbers

Slice the cucumbers lengthwise. Add some salt and pepper and season with some lemon juice and a spoonful of chili sauce.

3. Halve the buns and toast them

Halve the buns and toast the cut sides of both halves in a hot frying pan until lightly browned. Fry the 'fish' fillet according to instructions on the packet.

4. Cook the filet

Spread the bottom of the roll with the herb mayonnaise and generously divide the lettuce on top. 5. Spread the carrot salad on top and the 'fish' fillet on top. Spread the cucumber salad on the fillet, spoon some chili sauce on top and put the bun on.

5. Presentation

Serve with leftover carrot salad and fries

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