



SENSATIONAL TOMATO & ONION VEGAN BURGER

INGREDIENTS

1 package of Garden Gourmet Sensational Burger

3 tomatoes

1 head of lettuce

25g arugula

1 large sweet white onion

2 burger buns (of your choice)

2tbsp mayonnaise

2tbsp spicy tomato ketchup (ready-made) or tomato ketchup mixed with sriracha sauce to taste



2 SERVINGS



20 MIN



EASY

Spice up your summer with the sizzling Tomato & Onion Vegan Burger, the star of your barbecue!

PREPARATION

1. Toast the bun and prepare the toppings

Slice the tomatoes. Peel and slice the onion into thin rings. Halve the burger buns lengthwise and toast the cut sides in a dry, hot frying pan until browned.

2. Cook the onion rings & Sensational Burger

Cook the onion rings over medium-high heat until browned. Remove them from the pan and cook the sensational burgers until browned according to the instructions on the package. Generously top the burgers with the cooked onions.

3. Spread the mayonnaise

Spread mayonnaise on the bottom halves of the buns and place the lettuce leaves on top. Layer the lettuce with tomato slices.

4. Add the toppings and serve

Place the cooked burgers with onions on top and drizzle with some sauce. Garnish with a handful of arugula and place the top bun on top.

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