

# **VEGAN BURGER WITH BABA GANOUSH**

### **INGREDIENTS**

₩¶ 1 SERVING

(L) 20 MIN

1 pack Garden Gourmet Burger

2 sourdough or rustic bread buns

1 (grilled) eggplant

1 garlic clove

15ml lemon juice and zest

5g tahini

20ml olive oil

arugula

Vegan Burger with Baba Ganoush is a mouthwatering recipe that combines the smoky and creamy flavors of baba ganoush with a hearty and flavorful vegan burger patty. With its smoky and creamy baba ganoush, flavorful vegan burger patty, and a variety of toppings, it offers a delicious and guilt-free alternative to traditional meat-based burgers.

#### **PREPARATION**

### 1. Prepare Baba Ganoush

To prepare the baba ganoush, grab the baked eggplant and mash its pulp with a fork. Mix with garlic, lemon juice, zest, tahini, and olive oil.

## 2. Fry the Vegan Burger

Meanwhile, prepare the burgers following the package instructions and toast the bun, cut in halves, on the grill.

### 3. Assemble the burger

Place a bed of arugula on one of the bun halves, then the burger, and finally, top it with the baba ganoush, with a sprinkle of lemon zest on top. Cover with the other half of the bread.

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