Garden Gourmet

INGREDIENTS

4 SERVINGS   27 MIN   INTERMEDIATE

2 packs Garden Gourmet Burger

8 portobello mushrooms

2 vine tomatoes

1 bag arugula

1 sprig basil

1 pack Vegan mozzarella cheese

A bit of salt

Some pepper

150 g dried tomatoes (for sauce)

100 g roasted/ grilled bellpeppers (for sauce)

4 red chilies (seedless)

1 tbsp pine nut (for sauce)

2 cloves of garlic (for sauce)

25 g vegan grated cheese (for sauce)

Some extra virgin olive oil (for sauce)

Fire up the grill and enjoy a world of textures and flavors from our BBQ Portobello Caprese Burger, made with our juicy and succulent Burger. All plant-based goodness with a bit of heat!

PREPARATION

1. Make red pesto sauce
Grind bell peppers, chilies, pine nuts, vegan grated cheese, garlic in the food processor and add the olive oil while grinding. Add salt if necessary.

2. Prepare veggies
Cut one pepper into thin slices for garnish. Slice the tomatoes and mozzarella. Cut the stems from the portobello mushrooms and prepare the arugula lettuce.

3. Grill the burgers and portobellos
Grill the burgers on the BBQ. Keep them warm on a piece of aluminum foil on the side. Grill the portobello mushrooms on the BBQ for a few minutes on both sides and sprinkle with salt and pepper.

4. Assemble the burgers and serve!
Place 4 portobello pieces on a plate and spread some arugula on top. Place a burger on top and spread a slice of mozzarella and slices of tomato on top. Spoon the spicy pesto on top and garnish with basil and red pepper slices. Place the other 4 portobello mushrooms on top.

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