

INGREDIENTS

1 pack Garden Gourmet Sensational Mince
1 red and 1 yellow bell pepper
a few black olives
1 slice (vegan) cheese
tomato ketchup
oil for frying

CULINARY TIP

Cutting out the 'whites of the eyes'

If you don't have a small cookie cutter to cut out little circles of cheese, you could also use a bottlecap.

Halloween decoration

Garnish the 'spiders' with Halloween decorations to make them look extra spooky.

Remaining 'spider legs'

If you have leftover 'spider legs' you can serve them in a glass or eat them as a snack.

Sauce

This recipe is also delicious with sweet chili sauce.

 2 SERVINGS

 15 MIN

 EASY

These Vegan Halloween spiders with Garden Gourmet Mince are really fun to serve at a Halloween party, just make sure they don't crawl away!

PREPARATION

1. Make the legs and eyes

Halve the peppers lengthwise and cut them into strips (with a tip) that you can use as 'spider legs'. Cut the olives into rings and cut about 2 cm circles from the cheese for the 'white of the eyes'

2. Create body from Sensational Mince

Divide the Garden Gourmet Sensational Mince into 4 equal portions and shape them into small burgers.

3. Cook and Assemble

Brown the burgers on both sides. Remove them from the pan and let them cool slightly. Gently press the 'spider legs' made from the bell pepper into the burgers.

4. Decorate and Serve!

Warm them up in the oven for a while, and make the cheese slices and olive rings 'eyes'. Serve with ketchup or other sauce of choice.

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