



EVIL HALLOWEEN BURGER

INGREDIENTS

1 pack Garden Gourmet Sensational Burger

2 black buns

1 red onion

100 g cherry tomatoes

A few leaves of lettuce

6 peppers (4 ears, 2 tails)

A few slices of vegan cheese

2 pickles

Vegan mayonnaise



2 SERVINGS



25 MIN



EASY

Cook with your kids for celebration with our Vegan Evil Halloween Burger, made with our plant-based Garden Gourmet Sensational Burger, and a pair of pepper horns!

PREPARATION

1. Fry the Sensational Burgers

Fry the Garden Gourmet Sensational Burgers in a pan until golden brown.

2. Chop red onion and cherry tomatoes

Meanwhile, finely chop the red onion and halve the cherry tomatoes.

3. Place lettuce at the buns' bottoms

Cut the buns open and put a few lettuce leaves on the bottom of the bun.

4. Spread cherry tomatoes and red onion

Divide the cherry tomatoes and red onion over the salad.

5. Build your burger!

Top with the burger and finish with a slice of cheese, a few slices of pickle, some more salad and vegan mayonnaise.

6. Add the little horns and Happy Halloween!

Let you little one add the finishing (evil) touch by placing red peppers for the ears and the tails! Muahahaha!

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