

## 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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