

INGREDIENTS

1 pack Garden Gourmet Sensational Burger

2 hands lamb's lettuce

1 large sweet potato

1 tbsp olive oil

Vegan burger buns

2 ripe avocados

½ red onion

2 garlic cloves

1 tomato

1 tsp ground paprika

½ lemon juice

Few coriander leaves

140 g beets

110 g vegan cheese

½ cumin

½ tsp garlic powder

1 tbsp lemon zest

1 tbsp lemon juice



2 SERVINGS



40 MIN



INTERMEDIATE

Prepare this colorful vegan Garden Gourmet Burger with sweet potato, beetroot hummus and homemade guacamole. Truly delicious!

PREPARATION

1. Pre-heat oven and prepare sweet potatoes

Heat the oven to 200°C degrees and cover a baking sheet with parchment paper. Wash the sweet potato thoroughly and cut it into quarters.

2. Bake sweet potato fries

Spread the sweet potato "fries" on the baking sheet, drizzle with olive oil and season with pepper and salt. Bake for 20 minutes, or until cooked through.

3. Make the guacamole

You will need: 2 ripe avocados / ½ red onion / 2 cloves of garlic / 1 tomato / A few sprigs of fresh cilantro / Juice of ½ lemon / 1 tsp ground paprika / Pepper and salt.

Mash the ripe avocados in a bowl with the chopped garlic and lime juice. Then add the tomato cubes, fresh cilantro, red onion, paprika, pepper and salt and mix everything together. For the guacamole, add all the ingredients except the tomato to the blender and mix until you get a smooth paste. Finely chop the tomato and mix it with the guacamole.

4. Make the beetroot hummus

140 grams of precooked beets / 110 grams of vegan cheese spread / ½ tsp of cumin / ¼ tsp of garlic powder / 1 tsp of lemon zest / 1 tbsp of lemon juice / Pepper and salt Add all the ingredients to the blender and mix until you get a smooth texture.

5. Assemble the burgers and enjoy!

Fry Garden Gourmet burgers according to package directions. Cut the roll in half and prepare the burger as follows: bread, lamb's lettuce, burger, beet spread, sweet potato pieces, burger, guacamole, lamb's lettuce, vegan bread.

CULINARY TIP

Beet Sauce

For the beet sauce: 140 grams of precooked beets / 110 grams of vegan cheese spread / ½ tsp of cumin / ¼ tsp of garlic powder / 1 tsp of lemon zest / 1 tbsp of lemon juice / Pepper and salt

Add all the ingredients to the blender and mix until you get a smooth texture.

Guacamole

For the guacamole: 2 ripe avocados / ½ red onion / 2 cloves of garlic / 1 tomato / A few sprigs of fresh cilantro / Juice of ½ lemon / 1 tsp ground paprika / Pepper and salt.

Mash the ripe avocados in a bowl with the chopped garlic and lime juice. Then

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add the tomato cubes, fresh cilantro, red onion, paprika, pepper and salt and mix everything together. For the guacamole, add all the ingredients except the tomato to the blender and mix until you get a smooth paste. Finely chop the tomato and mix it with the guacamole.

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