

NO WASTE VEGAN BURGER WITH AIOLI AND POTATO PEELS

INGREDIENTS

2 packs Garden Gourmet Sensational Burger
100 ml chickpea water
2 tsp mustard
1 tbsp lemon juice
600 g potatoes
1 red bell pepper
1/2 zucchini
1 red onion
1/2 aubergine
3 tomatoes
Salt and pepper
3 garlic cloves
1 tbsp rosemary
1 tbsp thyme
1 lettuce leaf (optional)
Sunflower oil

 4 SERVINGS

 40 MIN

 INTERMEDIATE

Looking for a vegan burger recipe that gives life to both your taste buds and leftovers? We got you covered, proudly made with our Sensational Burger!

PREPARATION

1. Make the aioli

In a bowl, mix the chickpea liquid (60ml) with the juice of half a lemon, two finely chopped garlic cloves and 1 teaspoon of mustard. Grind/beat with a hand blender or hand mixer until fluffy. Pour the oil (250ml) while mixing, until mayonnaise forms. The more oil you add, the thicker it gets. Season with salt and pepper.

You can keep the leftover chickpeas in the fridge for at least 2 days. Make hummus and freeze it, or use it in a salad with, for example, boiled beets, capers, dill and Garden Gourmet balls, or grilled pieces.

2. Fry the potato peels

Pre-heat the oven to 180C. Cut the top and bottom of the potatoes and peel them thickly. Keep the peeled potatoes in water for later use (maximum 2 days). Wash the potato peels very well and leave them in the water for a bit. Drain and dry them properly. Heat some sunflower oil over high heat in a large stir-fry frying pan. Gently fry the potato skins until crispy and golden brown. Scoop them out of the oil on to kitchen paper. Divide them on a baking tray, sprinkle with some thyme and rosemary and put them in the oven for another 5 to 8 minutes. Sprinkle them from the oven with salt.

3. Make the ratatouille

Cut the bell pepper, zucchini, eggplant, red pepper (without seeds), red onion and tomatoes into small cubes. Stir fry the vegetable cubes in some oil for about 5 minutes until done. Add the tomato the last minute and season with salt, pepper and some thyme and rosemary.

4. Bake Sensational Burger, assemble, and enjoy!

Cook the burger following the instructions on the package. Add a leaf of lettuce under the burger. Assemble it all together and enjoy this vegan recipe!

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