

MOTHER'S DAY SENSATIONAL PORTRAIT

INGREDIENTS

1 pack Garden Gourmet Sensational Burger

4 strawberries

Some peas

Some lettuce (brown leaf)

Some carrots

Some cherry tomatoes

Some potatoes wedges on the side

₩4 1 SERVING () 15 MIN



Let your kids get creative by recreating their awesome mums with our Sensational Burger. This vegan recipe is perfect for them to have fun, the healthy way!

PREPARATION

1. Prepare the Sensational Burger

Prepare the Garden Gourmet Sensational Burger following the instructions on the package.

2. Make the strawberry dress

Cut one or two strawberries in slices (for the skirt). Cut a strawberry in halves and again the pointy ending of these halves (for the sleeves). Cut another strawberry in half and use it as the top. The dress is ready!

3. Assembling Mommy time!

In order to create the arms and legs, cut a carrot in thin stripes and shape them to your liking. Cut a piece of lettuce and use it as the hair. Peas can be used as eyes and you can add final touches as a cherry tomato as a hair clip. You can recreate the mouth with a piece of strawberry or with a tiny bit of ketchup!

4. Side dishes recommendations

For example, some potato wedges or rice. Moreover, add the leftovers from the used veggies: some peas, cherry tomatoes, carrots or/and lettuce.

5. Let your kids' imagination come alive!

TIP: This recipe has as many variants as one can think of. Because of that, one can get creative and shape the hair or the clothing differently using varied fruits and veggies. Let the kids surprise you!

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