

INGREDIENTS

 4 SERVINGS

 40 MIN

 INTERMEDIATE

2 packs Garden Gourmet Sensational Burger

8 mini hamburger buns

8 slices of vegan cheese

1 red onion

2 tomatoes and some cherry tomatoes

4 mini cucumbers

2 avocados

1 mango

1 red pepper

1 jalapeno

Some lettuce

A bunch of cilantro

Sauces of your preference: ketchup, mayonnaise, BBQ, pesto, yogurt-garlic mayonnaise, etc

This vegan burger plank made with Garden Gourmet Sensational Burger is perfect for Father's Day! Share it with the whole family and enjoy the special occasion.

PREPARATION

1. Make the plank with Sensational Burgers

Cut the onion and peppers into thin rings and the tomatoes, cucumbers, mango and avocado into slices. Divide everything with the lettuce and cheese on a large board and add the sauces.

Halve the rolls and toast them on the cutting edge for a few seconds. When everything is ready you can shape the Sensational Burgers into small burgers and grill them at last in a pan following the instructions on the packaging.

2. Burgers for kids

Spread the bottom half of the toasted hamburger bun with mayonnaise, top with lettuce, a hamburger and a slice of (vegan) cheese. Cover with tomato and cucumber slices. Spoon ketchup on top and put the hat on.

3. Spicy mini-burgers for Dad

Spread the bottom half of the toasted hamburger bun with smoked paprika mayonnaise. Top with lettuce leaves, hamburger, red onion, and red and jalapeno pepper slices. Spoon BBQ sauce on top and put the hat on.

4. Arabic-inspired Mini-burgers for Dad

Spread the bottom half of the toasted hamburger bun with yogurt garlic mayonnaise. Top with lettuce, hamburger, mango slices, avocado, onion rings, and red pepper slices. Spoon yogurt-garlic sauce on top, garnish with coriander and put the hat on.

5. No waste tip

Use leftover vegetables in a salad the next day.

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