



CARE2SHARE VEGAN SENSATIONAL BURGER

INGREDIENTS

1 pack Garden Gourmet Sensational Burger

2 tomatoes

1 head of little gem lettuce (or normal green lettuce)

1 large red onion

olive oil for frying

large hamburger bun

4 slices of pickled gherkins

4 slices of vegan (cheddar) cheese

2 tbsp vegan mayonnaise

2 tbsp ketchup or BBQ sauce

CULINARY TIP

Put the lettuce in ice-cold water to make it crispy at the beginning

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2 SERVINGS



40 MIN



INTERMEDIATE

Sharing is caring! Try our double, juicy vegan burger recipe made with Garden Gourmet Sensational Burger and share it with your friends (or don't).

PREPARATION

1. Slice the tomato and brown the onion

Slice the onion into rings and the tomato. Lightly brown the onions in a frying pan with oil. Set aside.

2. Toast the sliced buns

Slice the bun into 3 slices and toast them on a (grill)pan. TIP: Put the lettuce in ice-cold water to make it crispy at the beginning

3. Cook Garden Gourmet Sensational Burgers

Cook Garden Gourmet Sensational Burgers in a frying pan according to the instructions on the package and while still hot, place slices of (vegan) cheese on them and let them melt.

4. Build your Burger and share with friends

Spread mayonnaise on the bun bases. Place the lettuce, the tomato, a burger patty, some pickle slices and ketchup. Place the middle bread slice, spread mayonnaise on it and top with lettuce, fried onion and ketchup. Put the second burger patty on it, the tomato, more pickles, mayonnaise and ketchup. Top with the bun lid.

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