

## INGREDIENTS

1 pack Garden Gourmet Sensational Burger

a small bunch of baby kale lettuce or spinach

¼ red cabbage

1 avocado

1 lime

salt

pepper

1 clove of garlic

1 tbsp crème fraîche

2 tomatoes

1 red bell pepper

2 tbsp mayonnaise

1 tbsp tomato salsa (jar)

2 flour tortillas

30 g peas (optional)

30 g corn (optional)

50 g kidney beans (optional)

 2 SERVINGS

 32 MIN

 INTERMEDIATE

Are you tired of traditional burgers? Try our Sensational Burger Vegetarian Wraps, all you love about burgers packed in a tortilla!

## PREPARATION

### 1. Toss cabbage with lime juice

Shred the red cabbage into very thin strips and sprinkle with lime juice.

### 2. Make guacamole

Mash the avocado with a fork. Add finely chopped garlic, crème fraîche, lime juice, salt and pepper.

### 3. Mix tomato salsa with mayonnaise

Cut the tomatoes into cubes and the bell pepper into strips. Mix the mayonnaise with the tomato salsa.

### 4. Cook the Sensational Burgers

Cook the Sensational Burgers in a frying pan according to the instructions on the package.

### 5. Assemble your wrap and enjoy!

Spread a layer of avocado spread on the tortillas. Add bell pepper, tomato cubes, red cabbage and kale lettuce. Put the burgers on top and spoon tomato-mayonnaise sauce on it. Fold the tortillas into a roll and tuck in the ends to close them. Serve them halved with the remaining avocado spread.

### 6. Take your wrap to the next level!

Chef's tip: Upgrade your wrap by serving it with warm kidney beans mixed with corn and peas.

## CULINARY TIP

**Chef's tip: delicious with warm kidney beans mixed with corn and peas.**

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