

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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