

INGREDIENTS

1 pack Garden Gourmet Sensational Burger

1 large tomato

1 small red onion

1 tblsp olive oil

1 pickle

2 basic burger buns with sesame seed

1 small head of firm lettuce

vegan mayonaise and ketchup

CULINARY TIP

Serve with extra ketchup, mayonaise, coleslaw and sweet potato fries.

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 2 SERVINGS

 20 MIN

 EASY

Are you vegetarian, are you not? No problem! Whatevertarian you are we have something delicious for you! Try our classic vegetarian burger.

PREPARATION

1. Slice veggies and grill onions

Slice tomatoes, pickle and onion. Heat the grillpan. Grill the onions shortly and set aside.

2. Toast burger buns

Cut the burger buns length wise and grill both sides until grill marks are showing.

3. Grill the Sensational Burgers and assemble your burger

Grill the Sensational Burgers according to the instructions on the package. Cover the bun bottoms lightly with mayonaise. Cover with lettuce and place the grilled burgers on it.

4. Top it up, serve, and enjoy!

Top with tomato, red onion and pickle. Place the lid of the bun op top. TIP: Serve with extra ketchup, mayonaise, coleslaw and sweet potato fries.

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