

## INGREDIENTS

- 1 pack Garden Gourmet Sensational Burger
- 1 small red onion
- 2 preserved roasted bell peppers
- 2 tbsp guacamole (ready to eat or home made)
- 35 g lamb's lettuce
- 2 slice of vegan melt cheese
- 2 tbsp tomato salsa
- 1 green and red jalapeno peppers
- 2 vegan burger buns with sesame and poppy seed

## CULINARY TIP

### Serving

Serve with Mexican vibe ingredients like nacho chips, crème fraiche, corncob, coriander, extra guacamole and lime

 2 SERVINGS

 20 MIN

 EASY

Fan of spicy dishes? Try this vegan Mexican inspired burger with jalapenos and our plant-based Garden Gourmet Sensational Burger. You will love it!

## PREPARATION

### 1. Slice onion and bell peppers and grill onions

Slice the onion in rings and bell peppers in strips. Grill the onion shortly and set aside.

### 2. Toast burger buns

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

### 3. Grill Sensational Burgers, topped with slice cheese

Grill the Garden Gourmet Sensational Burgers according to the instructions on the package and cover them with a slice of cheese while the are still warm.

### 4. Assemble your burger

Spread the bun bottoms with guacamole. Cover with lamb's lettuce and bell pepper strips and place the cheeseburgers on it.

### 5. Garnish, serve, and enjoy with great toppings!

Top with onion, tomato salsa and if you like it spicy add some jalapeno slices. Place the lids on top. TIP: Serve with Mexican ingredients like nacho chips, crème fraiche, corncob, coriander, extra guacamole and lime.

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