

## INGREDIENTS

 2 SERVINGS

 25 MIN

 EASY

1 pack Garden Gourmet Vegan Burger  
150g (3 colors) bell peppers  
20g baby spinach  
60g Hummus  
2 (whole grain) burger buns  
1 tbsp olive oil  
Salt  
Black pepper

Try out this delicious 5 ingredients burger with Garden Gourmet. It is the perfect recipe for a tasty easy lunch with a vegan twist.

## PREPARATION

### 1. Prepare the bell peppers

After cutting the bell peppers into strips. In a frying pan, sauté the peppers with olive oil, salt and pepper for 10 minutes.

### 2. Cook the Garden Gourmet Vegan Burger

Move the peppers aside and cook the Garden Gourmet Vegan Burgers 2-3 minutes on each side in the same pan.

### 3. Toast the buns

Open the bread in two halves and toast or heat in the same pan.

### 4. Assemble the burger

Assemble the Burger: spread the hummus with the help of a spoon at the base of the bread. Place the baby spinach, the Regular Burger and, on top, the peppers of three colors.

### 5. Enjoy!

Serve hot and enjoy!

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