



HUMMUS AND GRILLED BELL PEPPER BURGER

INGREDIENTS

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



2 SERVINGS



25 MIN



EASY

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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