

INGREDIENTS

2 packs Garden Gourmet Sensational Burger

2 little gems

2 baby cucumbers, sliced lengthways

4 tbsp spicy tomato relish

4 tbsp pickled red onion

4 tbsp mixed grains and seeds

3 bake-off buns

1 tbsp plant-based milk

4 tbsp hummus

 4 SERVINGS

 15 MIN

 EASY

Want juicy, vegan, delicious food for your next meal? Don't wait and try our Sensational Vegan Burger with the tasteful patty, creamy hummus and your favorite veggies. For us, tomatoes, gems, cucumbers and pickled red onions.

PREPARATION

1. Prepare the buns

Slice the buns already in half and place them on a baking shelf. Brush the top of the buns with a bit of plant-based milk. Sprinkle the mixed grain & seeds over and bake off in the oven according to the instructions.

2. Cook the juicy burgers

Cook the Garden Gourmet Sensational Burger according to the instructions back of pack.

3. Grill the gems

Slice the little gems lengthways in 2cm slices, grill about 1 minute on each side on a griddle pan or BBQ, set aside until ready to assemble your masterpiece.

4. Assemble your burger

Spread a tablespoon of hummus on the bottom half followed by the sliced cucumbers on the bottom part of the burger bun. Place a Sensational burger on top and garnish with some tomato relish and pickled red onions. Great to serve with some sweet potato fries! Enjoy!

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