

INGREDIENTS

1 pack Garden Gourmet Sensational BBQ Burger

1 avocado

1 red onion

1 small can of corn pieces (or 1 corncob)

some lettuce leaves

2 tbsp of vegan sour cream

2 flatbreads (ready-made or homemade)

lemon juice

seasoning (salt, pepper ...)

1/2 shallot

1 red jalapeno

2 garlic gloves

1/2 tsp dried oregano

50gr fresh parsley

1 tbsp red wine vinegar

60gr olive oil

seasoning (salt, pepper ...)

 2 SERVINGS

 15 MIN

 EASY

Need a quick and easy lunch? This Flatbread with veggies and Sensational Flavored Burger takes 5 minutes to make and is sure to brighten up your lunch break.

PREPARATION

1. Prepare all the vegetables

Start by preparing all your vegetables: wash the vegetables, slice the red onion and the avocado. To avoid oxidation of your avocado slices, you can add a little lemon juice to them.

2. Mix corn with spices

In a bowl, mix your corn with some spices and a little olive oil. Keep to the side.

3. Prepare the chimichurri sauce

Prepare the chimichurri sauce by chopping thinly all ingredients and mixing everything together in a bowl.

4. Cook the Garden Gourmet BBQ Burger

Cook the Sensational BBQ Burger according to the preparation method on the packet. Set aside.

5. Heat the flatbread

Heat your flatbread. Once warm, spread some sour cream on it and add salt and pepper.

6. Start plating up

On one side, place your salad leaves and the Sensational Flavored Burger.

7. Finish to assemble and serve

Add the avocado and red onion slices on top and finish with your corn pieces. Fold the ingredient-free side of your flatbread over the top, pour some chimichurri sauce and enjoy!

**CHECK OUT MORE RECIPES AT
GARDENGOURMET.COM**