

## INGREDIENTS

1 pack Garden Gourmet BBQ Burger  
1 zucchini  
1 red bell pepper  
1 red onion  
1 head of lettuce  
1 organic lemon  
200g sweet potato fries  
2 whole-wheat rolls with poppy seeds  
4 tbsp vegan mayonnaise  
olive oil (for frying)  
1 tbsp dried oregano  
salt and pepper

 2 SERVINGS

 25 MIN

 INTERMEDIATE

What's better than some delicious grilled vegetables to go with our Garden Gourmet Sensational BBQ Burger. Don't wait a minute and try this vegan-licious recipe!

## PREPARATION

### 1. Prepare the vegetables

Slice the zucchini, the bell pepper into strips and the onion into rings. Mix a few tablespoons of oil and oregano through the vegetables, and season with salt and pepper to taste.

### 2. Grill the veggies

Heat the grill pan and grill the vegetables on both sides for about 5 min. until they start to color and are cooked crisp.

### 3. Prepare the sauce

Mix the mayonnaise with lemon juice and grated lemon zest

### 4. Toast the burger buns

Halve the buns lengthwise and briefly grill the cut sides in the grill pan.

### 5. Cook the burgers

Grill the Garden Gourmet BBQ Burger according to the instructions on the package on the BBQ or in the grill pan.

### 6. Assemble the burgers

Spread the bottoms with lemon mayonnaise and divide lettuce leaves on top. Divide the grilled zucchini and bell pepper on top and place the burgers on top. Divide the onions on top and finally the hat. Serve with sweet potato fries.

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