

## INGREDIENTS

 2 SERVINGS

 20 MIN

 INTERMEDIATE

1 pack Garden Gourmet Veggie Burger Deluxe Smokey Sweet Potato

1/2 red bell pepper and 1/2 yellow bell pepper

1 handful of spinach leaves

alfalfa sprouts

2 tbsp muhammara spread

2 whole wheat burger buns

1 tbsp olive oil

salt and pepper

As delicious as colorful, this new Garden Gourmet recipe is the perfect veggie burger for this summer ! Full of flavors with smokey notes, it will for sure conquer your taste buds!

## PREPARATION

### 1. Prepare bell peppers

Cut the bell peppers into strips and mix with some olive oil. Fry the peppers in a frying pan until they start to color and scoop them out of the pan.

### 2. Toast the bread and start building your burger

Halve the buns lengthwise and briefly toast the cut sides in the hot skillet. Spread the bottoms with muhammara spread and then top with spinach leaves.

### 3. Cook the Garden Gourmet Smokey Sweet Potato Veggie Burger Deluxe

Fry the 'Smokey Sweet Potato' burgers according to instructions on the package.

### 4. Plate up and serve

Place the burgers on top of the spinach and spread the alfalfa sprouts on top. Cover with the hat of the buns.

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