INGREDIENTS

2 SERVINGS   **19 MIN**   **EASY**

1 pack Garden Gourmet Veggie Burger Deluxe Spicy Fresh Kimchi

1 cucumber

1 lime

1 tomato

1 small red onion

1/2 head iceberg lettuce

1 bowl cress

2 whole wheat burger buns

1 tbsp sweet chili vegan mayo (1/2 tbsp mayo & 1/2 tbsp sweet chili sauce)

1 tsp sugar

1 tbsp toasted sesame seeds

salt and pepper

What is better than some kimchi, Asian flavor to surprise family and friends at your next lunch? Even better when the recipe is vegan right?! We have the perfect recipe for you with our new Garden Gourmet Veggie Burger Deluxe Spicy Fresh Kimchi

PREPARATION

1. Prepare the lime
Slice or ribbon the cucumber with a peeler. Mix the cucumber with lime juice, sesame oil and a tsp. of sugar. Season with salt and pepper and sprinkle with some sesame seeds.

2. Toast the bread
Halve the buns lengthwise and briefly toast the cut sides in a hot skillet.

3. Start building your burger
Spread the bottoms with sweet chili mayonnaise and top with coarsely chopped iceberg lettuce. Spread the cucumber ribbons on top and sliced tomato.

4. Cook the Garden Gourmet Spicy Fresh Kimchi Veggie Burger Deluxe
Stir fry the Spicy Fresh Kimchi burgers according to the instructions on the package

5. Add some veggies on your burger and serve
Cut the onion into thin rings and tomato and spread them on the burgers. Garnish with cress, add to your burger bun and put the caps on top. Enjoy!

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