

INGREDIENTS

 2 SERVINGS

 20 MIN

 EASY

1/2 Chinese cabbage
1 carrot
100g red cabbage
100g bean sprouts
1 spring onions
1 small red bell pepper
100g pods
1 pack Garden Gourmet Veggie Burger Deluxe Spicy Fresh Kimchi
2cm fresh ginger
coriander
1 garlic clove
2 tbsp orange juice
2 tbsp roasted peanuts
2 tbsp (soy free) soy sauce
3 tbsp sesame oil
1 tbsp honey

Looking for a fresh and colorful lunch to eat in the sun? Try out this vegan salad with our Garden Gourmet Veggie Burger Deluxe Spicy Fresh Kimchi.

PREPARATION

1. Prepare the vegetables

Cut the Chinese and red cabbage into thin strips. Peel the carrot and cut into thin strips. Cut the spring onion into rings and the bell pepper into strips. Remove the ends of the snow peas and cut them into strips. Cook them in boiling water for 30 sec. Drain them and rinse them under cold water.

2. Create the dressing

Peel and grate the ginger. Peel and finely chop the garlic. Mix the chopped and grated ingredients with the liquid to make a dressing and add salt and pepper if necessary.

3. Start plating up

Spread all the vegetables around in mounds in bowls/deep plates and brown the 'Kimchi' burgers according to instructions on the package.

4. Cook the Garden Gourmet Veggie Burger Deluxe

Cook the Spicy Fresh Kimchi Burgers according to the instructions on pack.

5. Finish assembling the salad and enjoy

Place the burgers on top of the salad, spoon the dressing over the salad and garnish with coarsely chopped peanuts and cilantro.

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