Garden Gourmet

INGREDIENTS

1 SERVING

20 MIN

1 pack Garden Gourmet Burger

2 sourdough or rustic bread buns

1 (grilled) eggplant

1 garlic clove

15ml lemon juice and zest

5g tahini

20ml olive oil

arugula

Vegan Burger with Baba Ganoush is a mouthwatering recipe that combines the smoky and creamy flavors of baba ganoush with a hearty and flavorful vegan burger patty. With its smoky and creamy baba ganoush, flavorful vegan burger patty, and a variety of toppings, it offers a delicious and guilt-free alternative to traditional meat-based burgers.

PREPARATION

1. Prepare Baba Ganoush

To prepare the baba ganoush, grab the baked eggplant and mash its pulp with a fork. Mix with garlic, lemon juice, zest, tahini, and olive oil.

2. Fry the Vegan Burger

Meanwhile, prepare the burgers following the package instructions and toast the bun, cut in halves, on the grill.

3. Assemble the burger

Place a bed of arugula on one of the bun halves, then the burger, and finally, top it with the baba ganoush, with a sprinkle of lemon zest on top. Cover with the other half of the bread.

CHECK OUT MORE RECIPES AT GARDENGOURMET.COM

Garden Gourmet > Recipes > Vegan Burger with Baba Ganoush