

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.

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