

**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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