

INGREDIENTS

25 g white almonds
1 garlic clove
1 tsp smoked paprika powder
salt and pepper
1 tbsp olive oil
150 g quinoa
2 roasted peppers
1/2 avocado
50 g arugula
1/2 lemon
1 tomato
1 package Garden Gourmet Broccoli Mini Burger

 2 SERVINGS

 35 MIN

 INTERMEDIATE

Delicious broccoli mini burger with avocado, tomato, arugula and Romesco sauce

PREPARATION

1. Make Romesco Sauce

Grind the peppers, almonds, garlic, lemon juice, paprika powder with a hand blender or in the food processor and season with salt, pepper and chili powder.

2. Cook the quinoa

Cook the quinoa according to directions on the package. Slice the tomato.

3. Prepare the avocado

Halve the avocado, remove the stone, halve the halves, remove the skin, slice the flesh and drizzle with lemon juice and sprinkle with salt and pepper.

4. Cook Broccoli Mini Burgers

Brown the Broccoli mini burgers in the oil according to instructions on the package.

5. Mix quinoa and arugula

Mix the quinoa with coarsely chopped arugula and season with some lemon juice.

6. Assemble the dish

Divide the quinoa arugula salad on plates and stack the mini burgers on top of each other with tomato, avocado and Romesco sauce in between.

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