

## 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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