

# SPINACH MINI BURGERS WITH GRILLED ZUCCHINI AND ROMANESCO SAUCE

## INGREDIENTS

1 zucchini  
2 roasted peppers  
75 g white almonds  
1 garlic clove  
1 tbsp lemon juice  
3 tbsp olive oil  
1 tsp smoked paprika powder  
salt and pepper  
5 grams Basil, fresh  
1 pack Garden Gourmet Spinach Mini Burger

 2 SERVINGS

 25 MIN

 INTERMEDIATE

## PREPARATION

### 1. Make Romanesco Sauce

Grind the peppers (+ 2 tbsp oil from the jar), almonds, garlic, lemon juice, paprika powder with a hand blender or in the food processor and season with salt, pepper and chili powder.

### 2. Prepare the zucchini

Slice the zucchini, mix with some olive oil, grill in a grill pan until brown and season with salt and pepper.

### 3. Fry Spinach Mini Burgers

Fry the spinach mini burgers according to instructions on the package in the frying pan.

### 4. Assemble Mini Burgers

Pile 2 mini burgers per person with grilled zucchini and Romanesco sauce in between. Garnish with fresh basil.

**CHECK OUT MORE RECIPES AT  
GARDENGOURMET.COM**