

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.

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