

CLASSIC 'BURGER' WITH GREEN VEGETABLES

INGREDIENTS

 2 SERVINGS

 30 MIN

 EASY

500 g baby potatoes with skin

450 g green vegetables e.g. broccoli, asparagus, frozen peas, snow peas, sugar snaps

2 tbsp extra virgin olive oil

4 tbsp (vegetable) yogurt

fresh herbs: small bunch of parsley and chives

1 clove of garlic

1 package Garden Gourmet classic Hamburger

The Classic 'Burger' with green vegetables, baby potatoes, and yogurt herb sauce offers a delightful combination of savory classic Hamburger flavors, complemented by the freshness of green vegetables and the creamy, herb-infused yogurt sauce. The crispy, tender baby potatoes add a satisfying texture to the dish, creating a well-rounded and delicious dining experience.

PREPARATION

1. Bake the potatoes

Halve the baby potatoes, put them in cold water and some salt and cook them for about 15 min. until tender. Drain them and toss them with olive oil and some pepper.

2. Prepare the veggies

Wash and cut the vegetables into equal pieces. Cook them together about 5 to 7 min. in boiling salted water until crisp tender. Drain and season with some pepper and olive oil

3. Mix the yogurt sauce

Finely chop the herbs and garlic and mix them into the yogurt. Season with salt and pepper

4. Fry the burger and enjoy!

Fry the Classic burgers according to instructions on the package in some olive oil until brown and serve with the vegetables, baby potatoes and yogurt sauce

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