

MINI PUMPKIN BURGER WITH BROCCOLINI AND TOMATOES

INGREDIENTS

400 g broccolini (stem broccoli)
1 clove of garlic
1 lemon
a few springs of thyme or oregano
125 g cherry tomatoes
2 tbsp extra virgin olive oil
salt and pepper
1 pack Garden Gourmet Pumpkin Mini Burger

 2 SERVINGS

 20 MIN

 EASY

Experience a burst of flavor with our Mini Pumpkin Burger, featuring vibrant broccolini and juicy tomatoes. This delightful dish showcases a tender pumpkin patty, infused with aromatic spices and herbs, providing a deliciously sweet and savory base.

PREPARATION

1. Prepare the broccolini

Peel the garlic and slice. Cut the broccolini lengthwise into equal pieces and blanch them in about 3 min. crisp until tender and drain them. Grate some lemon over them and season with olive oil salt and pepper.

2. Fry the tomatoes

Fry the tomatoes with the garlic about 2 min. in some oil in a frying pan until softened. Season with salt and pepper and mix with the broccolini.

3. Cook the mini burger and enjoy!

Fry the pumpkin burgers according to instructions on the package in the frying pan or airfryer and serve with the vegetables.

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