

# MINI PUMPKIN BURGER WITH BROCCOLINI AND TOMATOES

## INGREDIENTS

 2 SERVINGS

 20 MIN

 EASY

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

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.

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