

# MINI SPINACH BURGER WITH ROASTED ORANGE VEGETABLES

## INGREDIENTS

150 g carrots  
1 small fennel  
1 yellow/orange bell pepper  
6 yellow tomatoes  
olive oil for frying  
200 g pumpkin  
3 springs of fresh thyme/rosemary  
salt and pepper  
garlic powder and chili flakes  
1 pack Garden Gourmet Spinach Mini Burger

 2 SERVINGS

 35 MIN

 EASY

Delight in the fresh and vibrant flavors of our Mini Spinach Burger, perfectly paired with a colorful assortment of roasted orange vegetables. This wholesome burger features a flavorful spinach patty, rich in nutrients and packed with herbs and spices, creating a deliciously satisfying option for any meal.

## PREPARATION

### 1. Prepare the veggies

Peel or wash the carrots and cut them in half lengthwise. Cut the fennel into equal wedges and the squash and bell pepper into equal pieces.

### 2. Mix the veggies

Mix the vegetables with olive oil, salt, pepper, garlic and some chili flakes.

### 3. Bake the veggies

Spread the vegetables except the tomatoes on a baking tray or in the airfryer basket and roast them in about 20 min(oven at 200°C) or 14 min airfryer (180°C) until crispy cooked and lightly colored.

### 4. Add tomatoes to the roast

Toss them occasionally so that they color evenly and, for the last 5 minutes, roast the tomatoes with them

### 5. Cook Mini Burgers and enjoy!

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

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