



HARVEST GOURMET SENSATIONAL BURGER RECIPE

INGREDIENTS

- 1 Piece Harvest Gourmet Sensational Burger
- 1 Tablespoon Cooking Oil
- 1 Serving Hamburger Bun
- 15 Grams Honey Mustard
- 1/4 Unit Onion
- 2 Pieces Tomato
- 3 Slices Pickle Cucumber
- 1 Slice Plant Based Cheese
- 1/2 Cup Mixed Salad
- 1 Tablespoon MAGGI® Tomato Ketchup
- 1 Tablespoon Vegetarian Mayonnaise
- 100 Grams French Fries



PREPARATION

1. Toast the Burger Bun

Slice burger bun in half. Toast the bun till brown in the oven or pan

2. Fry the Harvest Gourmet Burger Patty and Fries

Pan fry the Harvest Gourmet Burger Patty from straight from the pack in its frozen state.

(Use non-stick pan to reduce oil usage)

Cook each side for 5 minutes until it is soft inside.

Deep fry frozen fries in cooking oil until golden brown. Alternatively, air fry at 200 Degrees Celsius for 10-15 minutes. (Fries are optional)

3. Assemble the Burger

Put the plant based cheese on top of the Harvest Gourmet Burger Patty.

Then cover it with the lettuce and tomato.

Finally, add the onions and pickles at the very top before adding the sauces you want (eg. ketchup, honey mustard)

[CHECK OUT MORE RECIPES AT GARDENGOURMET.COM](https://www.gardengourmet.com)