



VEGGIE HOUSE BURGER

YIELD:
10 portions

PREP TIME:
10 mins

COOK TIME:
8 mins

RECIPE:

1 x Strong Roots The Bean & Beet Burger	20g x Sliced plum tomato
1 x Burger Bun	25g x Cheddar cheese
10g x Mayonnaise	60g x Crushed avocado
10g x Baby gem	10g x Sliced red onion

METHOD:

1. Fry Strong Roots The Bean & Beet Burger at 175 degrees for 5 minutes drain well, top with cheese and bake in the oven at 180 degrees for 1 minute
2. Toast burger bun
3. Build burger by spreading bun with mayonnaise, topping with lettuce and tomato, top with burger, then crushed avocado and bun



WHERE

VEG EXCITEMENT

BEGINS