



## VEGGIE HOUSE BURGER

YIELD: PREP TIME: COOK TIME:

portion 10 mins 8 mins

## **RECIPE:**

1 x Strong Roots The Bean & Beet Burger20g x Sliced plum tomate1 x Burger Bun25g x Cheddar cheese10g x Mayonnaise60g x Crushed avocado10g x Baby gem10g 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