

Vegetarian burger, avocado, dried tomatoes, mayonnaise mustard, green salad, balsamic vinaigrette |

Recipe for 4 servings

Description

Vege burger recipe done and done properly! Lots of flavor and hands down easy to make.

Note

The vege patty needs to be seasoned very well for the recipe to work out well. Same goes for the mayonnaise, as it is the key to all the flavors in there!

Ingredients

Vege patty

- 250 Gr Chick peas (540 ml)
- 75 Gr Oatmeal
- 50 Gr Carrot
- 50 Gr Red onion
- 1 Unit(s) Egg
- 1 Tsp Salt
- 1 Tsp White pepper
- 0.50 Tsp Onion powder
- 1 Tbsp Olive oil
- 1 Unit(s) Lemon juice

- Salt and pepper
- Vegetable oil

Bread

- 4 Unit(s) Burger bun

- Salt and pepper
- Vegetable oil

Garnishes

- 2 Unit(s) Italian tomatoes
- 8 Unit(s) Sundried tomatoes
- 4 Leaf(ves) Boston lettuce
- 1 Large Avocado
- 2 Unit(s) Green onion
- 4 Tbsp Dijon mustard
- 4 Tbsp Mayonnaise

- Salt and pepper
- Vegetable oil

Green salad and vinaigrette

- 4 Handful(s) Baby spinach salad
- 1 Tbsp Olive oil
- 1 Tsp Dijon mustard
- 1 Tsp Balsamic vinegar

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **35 mins**
- Preheat your **Four** at **425 F°**

Vege patty

Pour all the ingredients into a food processor and make sure to have a smooth and homogenous

texture.

Mold the mix into a patty shape.

In a pan with vegetable oil on high temperature, colour the patties on both sides until golden brown. Reserve them on a cooking tray.

Garnishes

Cut the avocado in halves while taking out the core. With a tablespoon, take it out delicately. Make some nice slices out of it.

Slice the tomatoes, and cut the dried tomatoes into juliennes.

Peel and mince the red onion.

Bevel the spring onions.

Wash if it hasn't been done already the Boston lettuce and take the leaves out delicately.

Mix the mayonnaise and the mustard altogether.

Vinaigrette & salad

With a whisk, add in all the ingredients and mix them well. Throw in the baby spinach at the very last moment.

Montage

Just to toast them, pass the burger bread in the oven a couple minutes.

On a toasted burger slice of bread, lay down some mayonnaise & mustard mix, then the lettuce, a patty, 2 tomato slices and the dried tomato julienne.

Add in the spring onions, the avocado slices and then on the other bread slice, pour generously some mayonnaise again. Close the burger.

Then, to finish, on a plate, add the baby spinach salad with the dressing.

Bon appétit!