

Breadless grilled dumpling burger



„Ich bin ein Gourmegeggle.“

Ingredients:

1 package of MEGGLE Grill Dumplings Classic

Burger sauce to taste

Picked lettuce of your choice

Green salad of your choice

Rocket or arugula

2 large tomatoes

1 large red onion

1 eggplant

salt and pepper to taste

wooden skewers to fix



Preparation:

Wash all the lettuce and drain well. Slice the tomatoes, onion and eggplant.

Rub the sliced eggplant with oil, salt, pepper and grill or fry on both sides on the grill or in a pan. Grill the MEGGLE Grill Dumplings Classic on a well preheated grill for approx. 2 - 3 minutes on both sides until golden brown. Alternatively, fry them in a non-stick pan with a little oil for about 3 minutes on both sides until golden brown.

For the bed of lettuce, arrange the pick lettuce and green salad on a suitable plate or wooden board. Arrange the grilled eggplant, tomatoes and onions on top. Now the finished grilled dumplings can be placed on top.

Finish the burger with any burger sauce.

Finally, top the grilled dumpling burger with arugula or some rocket, fix everything with a wooden skewer and enjoy!

