

Pulled Mushroom Burger

Ingredients:

- 1 package MEGGLE garlic bread
- 300g herb mushrooms
- 3 tablespoons canola oil
- a little paprika powder, salt, cayenne pepper, ground cumin each
- 2 tbsp. ketchup
- 1 tbsp (sweet) soy sauce
- Some brown sugar
- 1 tbsp white balsamic vinegar
- 100g red cabbage
- 1 small carrot (60g)
- 1 spring onion
- 1 tbsp white balsamic vinegar
- 1 Tbsp. rapeseed oil
- 1 MEGGLE herb tube vegan



„Ich bin ein Gourmeegle.“

Preparation:

Bake MEGGLE Garlic Bread in the oven at 200 °C top/bottom heat for 10 minutes according to package instructions until golden brown.

Tear 300g herb mushrooms with a fork along the stem into fine strips, chop the heads as well and mix everything with 3 tbsp. rapeseed oil. Increase the oven temperature to 220 °C top/bottom heat and bake the mushrooms for about 15 minutes until they are crispy-brown.

Mix 2 tbsp ketchup, 1 tbsp light soy sauce, some brown sugar, 1 tbsp white balsamic vinegar and season with paprika powder, salt, cayenne bell pepper and cumin to taste. Mix marinade well with baked mushrooms.

Finely grate 100g red cabbage and 60g carrot and chop 1 spring onion. Knead the red cabbage with 1 tbsp canola oil and 1 tbsp white balsamic vinegar for about 1 minute until the cabbage gets a soft consistency. Add the carrot and spring onions and season with salt, pepper.

Then spread the top half of the bread thickly with MEGGLE Herb Tube vegan. First spread the Pulled Mushrooms, then the Coleslaw on the bottom half of the garlic bread and fold with the coated lid. Divide into pieces as desired.

