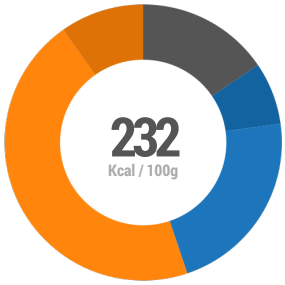
Meatless Farm Cheese & BBQ Pulled Oumph! Burger

A vegan burger from the Meatless Farm Company, vegan brioche bun, pulled BBQ Oumph!

By Mark Irish

Overview ...





CALORIES:

29.3% Carbs

15.5% Protein

55.1% Fat

Food Labelling...

Serves **1**

CONTAINS:

WHEAT SOYA

MAY CONTAIN:

OATS, BARLEY, RYE EGGS MILK

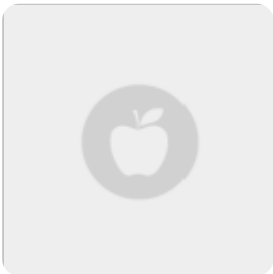
OTHER PROPERTIES:

VEGETARIAN VEGAN

Recipe Ingredients ...	Quantity:	Description:
129002 Meatless Farm Plant-Based Burger -	113g	1x Each
125668 La Boulangerie 4" Vegan Brioche Style Burger Bun -	97g	1x Each
126924 Vegan Mayo -	50ml	
128103 Oumph! Pulled -	60g	
122001 Violife Mature Flavour Slices 200g -	20g	
10332 Little Gem Lettuces -	50g	
13010 Beef Tomatoes -	10g	
10224 Red Onions -	15g	

Products / Pack Sizes ...

1 Serving



Product code

Barcode

415g / 985kcal

\# 1

Cooking Instructions & Notes

Preparation:

Defrost the bun and slice through the middle
Wash and pick lettuce leaves
Thinly slice the tomatoes
Peel & thinly slice the red onins

Method:

1. Cook the burgers as per pack instructions
2. Lightly toast the brioche bun and squeeze some mayo on the bottom half of the bun
3. Build the gem, tomato and onion onto the base of the bun
4. Heat the Oumph through as per pack instructions
5. Place the cooked burger on top of the salad topped bun
6. Spoon some of the Oumph onto the burger
7. Arrange a slice of the vegan cheese onto the Oumph/burger and place under a hot grill to melt
8. Place the lid of the bun on top and serve!