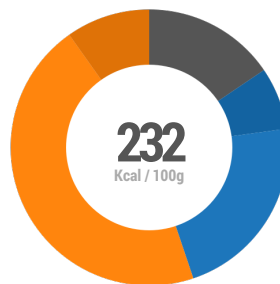


# Meatless Farm Cheese & BBQ Pulled Oumph! Burger

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

By Mark Irish from Brakes

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 - BRAKES	<b>113g</b>	1x Each
125668 La Boulangerie 4" Vegan Brioche Style Burger Bun - BRAKES	<b>97g</b>	1x Each
126924 Brakes Vegan Mayo - BRAKES	<b>50ml</b>	
128103 Oumph! Pulled - BRAKES	<b>60g</b>	
122001 Violife Mature Flavour Slices 200g - BRAKES	<b>20g</b>	
10332 Little Gem Lettuces - BRAKES	<b>50g</b>	
13010 Beef Tomatoes - BRAKES	<b>10g</b>	
10224 Red Onions - BRAKES	<b>15g</b>	

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!