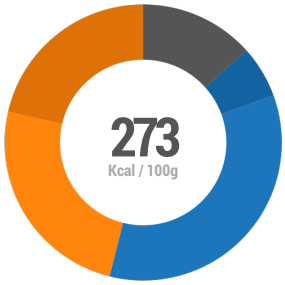
Moving Mountain Burger

Plant based burger topped with BBQ pulled Oumph! and vegan cheese, served with thick cut chips

By Mark Irish

Overview ...





CALORIES:

40.5% Carbs

13.4% Protein

46.1% Fat

Food Labelling...

Serves **1**

CONTAINS:

OATS, WHEAT, BARLEY

SOYA

OTHER PROPERTIES:

VEGETARIAN

VEGAN

Recipe Ingredients ...	Quantity:	Description:
125727 Moving Mountains Plant-Based Burger -	114g	1x Each
125668 La Boulangerie 4" Vegan Brioche Style Burger Bun -	97g	1x Each
126924 Vegan Mayo -	30ml	
128103 Oumph! Pulled -	50g	
122001 Violife Mature Flavour Slices 200g -	20g	
3897 Thick Cut Chips 9/16 -	200g	
10332 Little Gem Lettuces -	25g	
13010 Beef Tomatoes -	30g	
10224 Red Onions -	20g	

Products / Pack Sizes ...

1 Serving



Product code

Barcode

416g / 1169kcal

1

Cooking Instructions & Notes

Preparation:

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

Method:

1. Place a pan onto a moderate heat, add a little oil and add the burger and cook for approx 6mins, turning frequently
2. Cook the chips in a deep fat fryer at 180oC for about 3-4mins - drain
3. Heat the oumph either in a microwave or in a pan on a low heat
3. Build the burger by lightly toasting the brioche bun, squeeze some mayo on the bottom half
4. Follow with the tomato, gem lettuce and onion onto the base of the bun
5. Place the cheese on top of cooked burger and grill until melted
6. Spoon the oumph onto the cheese and place onto the salad topped bun
7. Drizzle with vegan mayonnaise
8. Top with the burger bun and skewer together, serve with a side of the chips