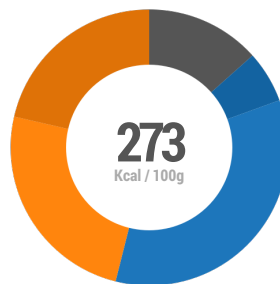


# Moving Mountain Burger

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

By Mark Irish from Brakes

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 - BRAKES	<b>114g</b>	1x Each
125668 La Boulangerie 4" Vegan Brioche Style Burger Bun - BRAKES	<b>97g</b>	1x Each
126924 Brakes Vegan Mayo - BRAKES	<b>30ml</b>	
128103 Oumph! Pulled - BRAKES	<b>50g</b>	
122001 Violife Mature Flavour Slices 200g - BRAKES	<b>20g</b>	
3897 Brakes Thick Cut Chips 9/16 - BRAKES	<b>200g</b>	
10332 Little Gem Lettuces - BRAKES	<b>25g</b>	
13010 Beef Tomatoes - BRAKES	<b>30g</b>	
10224 Red Onions - BRAKES	<b>20g</b>	

#### 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