



GRIDDLED PANEER BURGER

YIELD:
1 portion

PREP TIME:
10 mins

COOK TIME:
5 mins

RECIPE:

1 x Strong Roots Bean & Beet Burger
1 x bun of your choice
1 tbsp mayonnaise
2 x gem lettuce leaves

2 slices of tomato
2 slices of griddled paneer
50g beetroot
2 tbsp yoghurt

Pinch fresh mint
Pinch fresh coriander
1 x tbsp Bombay mix
Mini popadoms (for side dish)

METHOD:

1. First make the raita, take one pack of cooked beetroot (not pickled). Grate it on a coarse grater, dab with kitchen paper to remove the moisture
2. Place in a bowl and stir in natural yoghurt, fresh mint and coriander to make a thick slaw like consistency. Season with salt and pepper and set aside
3. Next, fry the burger for 5 minutes at 175 degrees, griddle the paneer slices on a dry hot pan and toast the bun
4. Spread the bun with a little mayo and add the gem lettuce, tomato and beetroot raita
5. Add the burger and top with the griddled paneer
6. Finish with a little more beetroot and a good sprinkle of Bombay mix



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