



THE PUMPKIN & SPINACH CIABATTA

YIELD:
1 portion

PREP TIME:
10 mins

COOK TIME:
5 mins

INGREDIENTS:

1 x Strong Roots The
Pumpkin & Spinach Burger
3 x gem lettuce leaves

3 x slices of tomato
1 tbsp tomato chutney
2 x slices Gouda cheese

½ grilled ciabatta
McCain Skin-on
Thin Cut Fries

METHOD:

1. Fry the Pumpkin & Spinach Burger for 5 minutes at 175°C from frozen. Cut into strips
2. Wash and cut gem lettuce to size and dress with a little extra virgin olive oil and salt
3. Place Gouda cheese slices onto the hot burger to soften
4. Lightly oil ciabatta on the cut surface and grill
5. Build ciabatta by spreading with tomato chutney, add gem lettuce, Gouda topped Pumpkin & Spinach Burger and sliced tomatoes
6. Serve with McCain Skin-on Thin Cut Fries



WHERE

VEG EXCITEMENT

BEGINS