



# THE PUMPKIN & SPINACH BURGER

**YIELD:**  
1 portion

**PREP TIME:**  
30 mins

**COOK TIME:**  
30 mins

## INGREDIENTS:

1 x Strong Roots The Pumpkin & Spinach Burger  
1 tbsp guacamole  
2 x gem lettuce  
½ roasted red pepper  
2 tbsp pink pickles  
2 tbsp crispy kale

1 tbsp vegan aioli  
1 x vegan friendly brioche bun  
3 x vegan onion rings  
McCain Skin-on Thin Cut Fries

**Pink pickles**  
2 red onions  
150ml cider vinegar  
150ml water  
2 tbsp sugar  
½ tsp salt  
½ tsp mustard seeds  
Bay leaf

## METHOD:

1. Fry Strong Roots The Pumpkin & Spinach Burger for 5 minutes at 175 degrees from frozen.
2. Chop fresh kale and fry in oil; salt and dry under hot lights
3. For the pink pickles – boil up the pickling solution of cider vinegar, salt, sugar and aromatics until dissolved. Slice red onion and pour over the boiling pickling solution and allow to cool
4. Wash and cut gem lettuce
5. Slice and toast brioche bun
6. Spread the bun with aioli
7. Layer with gem lettuce, roasted red peppers from a jar and pink pickles
8. Add Strong Roots The Pumpkin & Spinach Burger
9. Top with guacamole, crispy kale and bun
10. Serve with vegan onion rings and McCain Skin-on Thin Cut Fries

WHERE

VEG EXCITEMENT

BEGINS



VEGAN  
FRIENDLY