



PULLED “PORK” BURGERS

Ingredients (for 1 burger)

For the Oyster Mushroom “Chicken”:

- 150 gr of oyster mushrooms • a pinch of salt
- a pinch of black pepper • a sprinkle of fresh thyme
 - 1 garlic clove - finely chopped
 - 1 tbsp of vegetable oil

For the burger toppings:

- 2 slices of tomato • some lettuce or iceberg salad
 - a bit of carrot • a bit of red cabbage
- 1 slice of GreenVie Dairy Free Mozzarella flavour
 - a burger bun • mustard, ketchup (optional)



instructions



Cut or tear the mushrooms by hand into long stripes.

Season them with the salt, black pepper, fresh thyme, garlic and a drizzle of oil.

Cook them on a hot griddle pan for 5-6 minutes on each side.

Assemble your burger and enjoy!



recipe & photo credits @topfoodfacts

