Bread roll with a premium turkey burger, fresh vegetables and mustard sauce

25 minutes

10 persons

Ingrediënten

- 10 pcs Premium turkey burger
- 10 pistolets/hamburger buns
- 100 g mixed salad
- 250 g white cabbage
- 50 g sugar
- 1 tomato
- 300 g Delino mustard sauce
- 1 red onion
- A dash groundnut oil
- 1 dl vinegar
- 10 skewers

Bereiding

Wipe the baking trays with a dash of groundnut oil.
Place the Premium turkey burgers onto the baking trays and roast them in an oven preheated to 180°C for ± 17 minutes.
Cut the bread rolls open and put them in to bake for 2 minutes with the Turkey burgers.

Cut the mixed salad into large pieces and keep them cool.
Cut the white cabbage into fine strips and mix it with the vinegar and sugar. Allow the cabbage to marinate for 15 minutes and stir occasionally.
Cut the tomato into thin slices and cut the red onion into thin rings.

Build up on top of the bread roll and keep everything in place with a skewer.

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