

Vegan food made *wickedly* tasty in the

# DEVIL'S KITCHEN *Recipe*

## Caribbean Style Vegan Burger Stack Jamaican Jerk Vegan Burger **113g**

MAKES 10 PORTIONS

### For the burger:

- 10 Devil's Kitchen Jamaican Jerk Burgers 113g
- 2 or 3 green bananas or plantains
- 2 large avocados
- 3 gem lettuces
- 2 large beef tomatoes
- 1 large mango or 2 medium sized
- 1 large red pepper or 2 medium sized
- 1 large red onion or 2 medium sized
- 10 vegan brioche buns or equivalent
- 1 small jar mango chutney
- 2 limes
- 4 tablespoons of fresh coriander

### For the salad:

- 3 carrots
- 2 cucumbers
- 20 radishes
- 2 gem lettuces



### To make:

Dice the mango into very small cubes, followed by dicing the red onion finely and the same for the red pepper. Mix together, then grate the lime to add the zest, followed by the juice. Stir in three tablespoons of mango chutney to finish off the salsa.

Make up the avocado dip by mashing the scooped out avocado, add some lime juice, and season with pinch of salt and pepper, set aside.

Tray up the ten burgers onto a lightly oiled baking tray and oven bake for 14 to 16 minutes at 170 C fan oven.

Whilst the burgers are cooking. Slice the bananas into long sliced pieces, and char grill them on a griddle.

To make up the burger stack, start with two gem lettuce leaves, followed by a slice of tomato. Spread a dollop of the avocado dip, followed by the burger.

On top of burger place two chargrilled banana pieces, spread a generous dollop of the mango salsa, and garnish with some chopped coriander.

Place burger onto the grab and go carton, serve a portion of the mixed salad, and drizzle some salad dressing over the salad.



For more information, or to request a sample of our **Jamaican Jerk Vegan Burger 113g**, please email us at [info@thedevilskitchen.co.uk](mailto:info@thedevilskitchen.co.uk) or call on **01453 790 290**