

Saturday Night Burger



Serves 2

Burger mix:

150g sweet potato

150g black beans

½ onion

100g rice (cooked)

1 tbsp gluten free bread crumbs

2 tsp gluten free flower

1 tsp cumin

1 tsp garlic powder

1 tsp smoked paprika

Black pepper

Sweet potato fries:

300g sweet potatoes, chopped

Smoky jackfruit sauce:

1 tin jackfruit, shredded ½ a red cabbage, chopped ½ red onion, chopped 150g cherry tomatoes, chopped

1 red chilli, chopped

1 tsp smoked paprika

3 tsp tamari sauce

2 tbsp, tomato puree

½ lime

2 garlic cloves

Burger toppings:

2 bread rolls

1tbsp jalapeños, chopped

1 large tomato, chopped

Lettuce, chopped





Method

1 Burger mix:

Chop the sweet potatoes into cubes. Put the potatoes on a baking tray and cook in the oven at 200C for 20 minutes or until golden brown.

Once the sweet potatoes are cooked, add all the burger mix ingredients into a blender and blitz until you have a sticky texture. Add a dash of water if needed. When the mixture is ready, mould into burger patties. You can use a spoon, your hands or a cookie cutter for this.

2 Fries:

Cut the sweet potatoes into wedges or thin fries.

Put the fries and the burger in the oven on 200C for 20-30 mins or until they are golden brown.

3 Smoky jackfruit sauce:

Add your onion, tomatoes, chilli and garlic and sauté in a pan for 5 mins. Then add your tomato puree, smoked paprika, tamari and lime.

Next, put your jackfruit in a bowl and break apart with a spoon or fork. Then add it to the pan.

Cook for 15-20 mins, adding water when needed. When it's nearly ready, add in your shredded cabbage.

4 Assemble your burger and add your toppings.

'Can't beat a Saturday night burger!'

Very Berry Dessert



Serves 1

100g raspberries

100g pomegranate

100g blueberries

100g strawberries

120g coconut yogurt

Method

Add your yogurt to a bowl and top with blueberries, pomegranate, raspberries and strawberries. That's it! You're ready to go!

'Shhhh! Don't tell Emma!'

