

Pulled pork vegan burger



Consejo del chef

Assemble the burger with the vegan pulled pork filling, red cabbage, a slice of vegetable cheddar cheese, and baby spinach.

Raciones para 2

500 gr Oyster mushrooms

2 Red onions

2 Tablespoons soy sauce

200 ml Barbecue sauce

Olive oil

Salt and pepper

100 gr Red cabbage

Vegan cheddar cheese

Baby spinach

Hamburger bun to taste

- 1 Chop finely the red cabbage, wash it well and set it aside.
- 2 Grate the mushrooms with a fork to form strips 'pulled pork' style.
- 3 Cut the onions into thin rings and sauté them together with the mushrooms in a frying pan with a dash of olive oil.
- 4 Cook over medium-high heat until the ingredients start to brown. Add the soy sauce and pepper and stir-fry for 10 minutes.
- 5 Finally, add the barbecue sauce and mix well until well blended. At this point, taste to see if it needs a little salt.
- 6

Chef's Notes

<https://cookinglovers.teka.com/es/receta/vegan-pulled-pork-burger/>

