



## 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

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

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