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/en/receta/vegan-pulled-pork-burger/