

PORTOBELLO MUSHROOM BURGER WITH CAJUN JACKFRUIT & VEGAN SLAW

A fully loaded vegan-friendly burger.



PREP TIME
10 MIN



COOK TIME
20 MIN



SERVINGS
4



Ingredients

- 3 fennel bulbs (about 500g), halved and sliced
- 4 vegan brioche buns
- 4 flat Portobello mushrooms
- 40g iceberg lettuce
- 1 beef tomato, sliced
- 1 red onion, cut into rings
- 400g of tinned Jackfruit, drained
- 80g red cabbage, shredded
- 20g carrot, shredded
- 80g [Blenders Cajun Sauce](#)
- 140g [Blenders Vegan Mayo](#)

Allergens

Contains Gluten, Soyabeans, Mustard

Method

1. To make the slaw, in a bowl place the shredded red cabbage and carrot and gently fold in 100g of the [Blenders Vegan Mayo](#). Set aside in the fridge.
2. Drain the tin of Jackfruit and heat in a pot with the [Cajun sauce](#) for 5 mins until fully heated through.
3. Heat a frying pan with a little oil and cook the mushrooms for 3-4 mins. Toast the buns.
4. To assemble the burger; spread the base of the toasted buns with Vegan Mayo, add the chopped lettuce, red onion rings, and sliced beef tomato. Place the cooked mushroom on top and gently spoon on the cooked Cajun jackfruit. Finally, top with the slaw and enjoy!

