



PLANT-BASED  
RECIPES  
TORTILLA  
CHEEZEBURGER  
*Cheddar flavour*



# *you will need*

- 2 tortillas
- 2 plant based burger patties
  - 1/4 cup vegan mayonnaise
- 2-3 pickled cucumbers chopped
- 4 slices **GreenVie Cheddar flavour**
  - 1 handfull chopped iceberg
    - 2 tsp vegan butter

Recipe & Photo credits  
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# method

In a bowl mix the vegan mayonnaise and the pickles.

Grill or fry you burger patties.

Cut a slit to the middle of a tortilla. In one quarter add the mayo, in the second quarter the pattie, in the third some chopped iceberg and in the last quarter add 2 slices of **GreenVie Cheddar flavour**.

Fold the quarter triangles onto themselves until you have a layered wrap.

Spread some vegan butter on both sides of the wrap and toast them or fry them until golden and the cheeze has melted.



SERVES



PREP TIME



COOK TIME



*Did you make  
this recipe?*



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**B12**  
ENRICHED

**Green Vie**  
dairy-free  
delights

with  
**CHEDDAR**  
FLAVOUR

**IN SLICES**

plant based

I melt  
for you...

**Vegan**

Registered by the  
Vegan Society

with  
**COCONUT OIL**

Net weight:  
**180g e**

**FREE FROM:**  
DAIRY / GLUTEN / SOYA / LACTOSE / PALM OIL



# *How to assemble the tortilla*



**DIY**  
#greenvie-diy

