Holy Cow! Mangalore Malabar Vegan Burger



Ingredients			Reference In	ntake
	Product	Quantity		
	Holy Cow! Mangalore Malabar Curry Sauce/Marinade 1Kg x 3	1000.00 g		
	BUCHANANS CHICKPEAS	75.00 g	Energy	Fa
	Crazy Jack Organic Green Lentils 250g	75.00 g		
	Carrots Sliced 2.5kg	50.00 g	1002.84 kJ	13.
	Ardo British Garden Peas 10x1kg	25.00 g	249.91 kcal	
	RICE FLOUR 5kg	50.00 g	\frown	
	Serves: 8		(10)	00

Allergy Information



Dietary Information



Each serving contains:						
Energy	Fat	Saturates	Sugars	Salt		
1002.84 kJ 249.91 kcal	13.9 g	2.95 g	3.31 g	1.27 g		
12%	20%	15%	4%	21%		
of your daily reference intake.						

Nutritional Summary

Energy	1002.84kJ 249.91kCal	
Protein	6.99g	
Carbohydrates	22.96g	
of which sugars	3.31g	
Non Milk Extrinsic Sugars	Og	
Fat	13.9g	
of which saturates	2.95g	
Fibre	3.93g	
Salt	1.27g	
Sodium	Og	
Iron	0.02mg	
Calcium	1.56mg	
Zinc	0.01mg	
Folate	0.75µg	
Vitamin A	625µg	
Vitamin C	0.38mg	

Method & Recipe Notes

1. Mix together the chickpeas, lentils, carrots & peas with rice flour (in moderation). 2. Add enough Holy Cow! Mangalore Malabar sauce to form. 3. Place in a fridge for a couple of hours. 4. Bake in the oven for 25 to 30 minutes and turning halfway through. 5. Serve in Bun, wrap or on a Naan with salad, chutney and raita.

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