

Plant Based Roti Bun

SERVING

4

INGREDIENTS

2 Sesame Burger Bun, cut into half horizontally
3no eggs, lightly beaten
120g x 2 Plant Based 'Lamb', season with salt and pepper
20g margarine
80g onion, chopped
50g spring onion, sliced
100g coleslaw

SAUCE

100g Mayonnaise
100g BBQ sauce

METHOD

- 1 Fry the minced lamb over high heat with margarine in the Ingenio Frypan. Set aside.
- 2 Add the beaten eggs into a bowl/jar and add the lamb together then mixed well.
- 3 In the same frypan, heat up and add margarine. Pour the 'meat' and egg mixture into the Ingenio frypan and add onion, spring onion then cooked for 1 minute.
- 4 Place the sliced buns on top of the omelet mixture. Add in more margarine to cook the bun if needed. Turned the roti over and cooked for 1 minute.
- 5 Removed from the Ingenio frypan and spread the mayonnaise on the open-faced. Place the coleslaw on top and squeezed the BBQ sauce over it. Close the bun and give a good bite. Enjoy.