

Veggie Burger with Roasted Tomato Chipotle Ketchup

Servings: 1

INGREDIENTS

- 1 ea Chef's Line™ 3-grain veggie burger
- 1 ea Chef's Line 9-grain sprouted bun, warmed
- 3 oz roasted tomato chipotle ketchup (see right)
- 1 sl romaine leaf lettuce
- 1 ea tomato, sliced
- 1 ea red onion, sliced
- tt salt
- tt black pepper

PREPARATION

Season veggie burger with salt and pepper and grill until desired temperature. Place on 9-grain sprouted bun. Spread with roasted tomato chipotle ketchup. Top with lettuce, tomato and onion.



Roasted Tomato Chipotle Ketchup

INGREDIENTS

- 1 lb tomatoes
- 2 ea garlic cloves
- extra virgin olive oil, as needed
- 1/2 ea onion, sliced
- 4 ea chipotle in adobo
- 2 T molasses
- 3 T brown sugar
- 1/4 c red wine vinegar

PREPARATION

Roast tomatoes and garlic with olive oil for 25 minutes in 350° oven. When cooled, combine remaining ingredients and mix thoroughly in a food processor. Set aside.

