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Fast Layered Tomatoed Cheese Burgers

This was tonight's dinner. I was a little worried about what I was going to make, but I wanted to serve something mouthwatering, but not have to spend too long over the stove. I didn't want any compromising – I wanted lots of insane colours for inspiration, and to act as an appetizing kind of aphrodisiac – a feast on a plate, again without hours of preparation. So this is what I came

up with – and the result was so gratifying !!! I'll let you try for yourself !!! (oh, and the juices this yields just makes it exquisite). Serve with whatever takes your fancy – we had ours with fresh wholemeal bread, just dipped it into the juices of it . . . woowow !!!

Serves 2

INGREDIENTS

- 2 large tomatoes
- 2 vegan burgers (the frozen type of your choice)
- 3 medium cut slices of vegan cheese of your choice (one that melts nicely)
- 2 spring onions
- 1 zucchini, cut into slices
- olive oil
- 4 chopped sun-dried tomatoes
- 2-3 garlic cloves, cut into very thin slithers

- a handful of fresh basil
- 1 cup of sliced mushrooms (I used the frozen ones for this)
- salt to taste

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METHOD

Fry your burgers in a little extra virgin olive oil, until they are properly cooked on both sides.

Now in another frying pan, fry your zucchini for a few minutes on each side until lightly brown, then add in the mushrooms and garlic, and mix. After a few minutes the mushrooms will yield their juices. Add a sprinkle of salt, then once ready, place them in an oven dish, then make a space on the base of the dish for the tomatoes, but stuff them as below first.

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Before you do anything with the tomatoes, make sure that their bases sit flat on their bottoms. Otherwise cut a thin slither at the bottom with a sharp knife to ensure that they sit well without rocking, as you are shortly going to stuff them. Now, cut each tomato horizontally into four pieces. Place a thick slice of cheese on the first bottom layer, then place the cooked burger and sprigs of spring onion on the second layer. Finally cover the last layer with lots of the sliced vegan cheese. Carefully place this stuffed tomato on the base of the oven dish – it will be surrounded with the wonderful veges, and do the same to the next tomato. Drizzle a little olive oil on the top of each tomato, throw in your fresh basil, and it's ready for the oven. Place in a hot oven (approximately 200 degrees celcius) for around 35 minutes (but keep an eye on them, to avoid overcooking). Serve carefully on a warm plate, surround with the veggies and all their juices, and garnish with more fresh basil.

Immm, mmmmm this is a true delight !

All recipes, content & design © Miriam Sorrell www.mouthwateringvegan.com 2010

These are free recipes for your pleasure – all we ask in return is that you take a few moments to leave a constructive comment !

Save



Cheezy Leek & Roasted
Cashew Quiche

Miriam Sorrell at New
York Vegetarian Food
Festival



33 COMMENTS



Jenefer

April 6, 2011 at 4:30 pm

I think I may make this for dinner tonight!!

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Miriam

April 6, 2011 at 4:36 pm

Hey Jenefer, welcome and hope you enjoy these, once you bake them (as per my recipe) I think you might just enjoy the flavours !!! Cheers to you !



LUZMARIA GOMEZ GUEMEZ

April 23, 2011 at 4:41 pm

THANK YOU FOR YOUR WONDERFUL RECIPES!!

High protein quesadillas

Sprout tortillas

Veggie Crumbles

Vegan cheese

Sautéed mushrooms

Fresh Avocado

Chipotle sauce...

Serve with black beans on the side!

Enjoy 😊



Michelle

April 24, 2011 at 11:21 am

Had this one tonight, very yummy. I made alot of mistakes and had trouble keeping the pile straight. I fried some aubergine in the pan that the patties were fried in and added that to the oven tray (I think it worked well). We had no dried tomatoe and couldn't find vegan cheese. Used goats cheese instead. Loved the mushroom and zuchini combination. I have to have this again, let you know when I get it right. BTW I think this would make a fantastic breakfast and would love to see it on a breakfast menu near me.

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Michelle

April 24, 2011 at 12:08 pm

I say breakfast because these flavours would be beautifully complimented with fresh orange juice and satisfying finished with a lovely coffee. I feel satisfied in the way that a giant breakfast used to fill me in the bad old carnivour days when I ate breakfast late every saturday at a cafe by the beach. Same feeling this is the dish to replace the one I can no longer have.



Miriam

April 25, 2011 at 10:53 am

Hi Michelle, what a wonderful thought, and why on earth not ! – yes, breakfast, in this case healthier than the 'old greasy spoon' type that we all had back in our omnivore days – and I like the idea of the fresh orange juice, it would make a wonderful accompaniment to it, followed by a coffee to round the day off !!! (I don't drink it, but I appreciate many love it, I do have a whiff usually, as the smell is sublime ! – I like your culinary thinking ! Best to you !



Miriam

April 25, 2011 at 10:57 am

Michelle Hi there, it's always a little bit of a problem when we feel like something, but not

all the ingredients are in the fridge/pantry – sometimes substitutes teach us another path, but other times a flop in the making takes over, and laughter is the only thing to console one ! I think that as an addition to Saturday breakfast/brunch these would be a treat to have on the menu ! Cheers !

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**Miriam***April 25, 2011 at 11:32 am*

You're welcome. Best to you.

**Michelle***June 16, 2011 at 2:30 pm*

had this one again tonight, had to, I've been recommending it to everyone. I feel soo good, so satisfied. N.B important to get melty cheeses, as the recipe says but there is latitude everywhere else. Thanks so much Miriam

**Miriam***June 20, 2011 at 6:02 pm*

Hi Michelle, thanks for that – it's a great way of eating vegan burgers ! Glad you are enjoying them so much. Keep well !

**melody martinelli***July 12, 2011 at 2:56 pm*

Hi what is vegan cheese?is it made with soy? Thank you love your site!

**Ruben James**

July 12, 2011 at 2:58 pm

Tomato slices for burger bases/tops? sorcery!

This looks delish, and very quick and easy to prepare, mostly all ingredients i have or ones i could have no worries getting in a quick morning run to the grocery store. have been meaning to finish off the last bit of sheese moza for a few days, i may just have to try it.

Unfortunately tomatoes in these parts aren't growing very big this time of year, however there is always plenty of big porcini mushrooms that would go well with this, tops and bottoms drenched in olive oil and spices. yummy 😊

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**Miriam**

July 12, 2011 at 8:18 pm

Hi Melody, thanks for your comment and glad you love my site – here is a link that may help answer that question in more detail. Meantime, depending on where you live, there are a few vegan 'cheeses' on the market, – google for more information – some are soya based, others may be nut based, etc <http://www.vegansociety.com/lifestyle/food/recipes/vegan-cheese/> (brand names Daiya is one, Redwoods is another, there are many on the market). Best to you !

**Miriam**

July 12, 2011 at 8:20 pm

Hi Ruben, welcome to my site and thanks for your comment. I have made these before with large mushrooms and even with eggplants – this is such a diverse way of eating these 'burgers' and nutritious too since more vegetables form part of the meal – so take your pick. My thought is that mushrooms will be awesome to smother around the burgers. Enjoy and best to you !

**Melissa***July 13, 2011 at 2:52 am*

This is in the oven as I type. You didn't say when to add the garlic, or how hot the oven should be. I am not savvy enough in the kitchen to guess at these things myself (though I gave it a shot!) I can't wait to taste it when it's done. Thanks for the inspiration!

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Shares**Miriam***July 14, 2011 at 11:14 am*

Melissa Hi there and thanks for your constructive comment. Have amended the recipe accordingly. Hope you enjoyed it ! All the very best to you as always!

**Ann Hawks (Vegann)***July 27, 2011 at 6:44 pm*

We made these fantastic tomato "burgers" for dinner and it was simply amazing! All those great flavors coming together makes for a healthy, satisfying meal! Thank you, Miriam for all of your wonderful recipes!

**Miriam***July 27, 2011 at 8:13 pm*

Hi there Ann, you are welcome and thanks for your wonderful comment and glad that you all enjoyed this dish. It is indeed a satisfying meal, both to the eye and palette. Look forward to your future comments. Best to you !



**Eleanor**

September 1, 2011 at 4:03 pm

I am going to make this for my dinner, probably sometime this weekend. Looks amazing.
Love your site.

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**Enisa Brown**

September 1, 2011 at 4:07 pm

These look fantastic such beautiful colours ... I am having a vegetarian feast for my son's 11th birthday next weekend and these will be on the menu for sure they look so impressive I am certain all my family and friends will enjoy I am slowly converting them all to eat more compassionate meals 😊

**Jelena JeZa**

September 2, 2011 at 12:10 am

I love U and Ur food!!

**Miriam**

September 2, 2011 at 3:21 pm

Thanks so much Eleanor ! Hope you enjoy these this weekend, let me know how it goes !
Best to you !

**Miriam**

September 5, 2011 at 2:15 pm

How sweet of you to say so ! Thanks for your kind words JeZa. Cheers !!!

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Marie

December 17, 2011 at 1:24 pm

Hi Miriam

I wonder if you have a good recipe for lentil burgers? I can't find a good recipe! We don't really have many vegan cheese options here in Australia...



Miriam

December 17, 2011 at 2:22 pm

Marie Hi – here is a bean burger recipe of mine – lentils can be used instead, but if so, make sure they are not processed in the way the beans are – add them to the processor at the end of 2 seconds only, also add a tiny bit more bread crumbs – I think it should then work. Enjoy & let me know how it goes. Cheers to you !

<http://www.mouthwateringvegan.com/2010/11/26/spicy-bean-coconut-burgers-from-paradise/>



Van Pittsenbargar

December 17, 2011 at 3:30 pm

Thank you, Miriam, for yet another amazing salute to vegan cuisine! Delicious, satisfying and amazing as ever. Will slowly work my way through your incredible site and for that I am extremely grateful. Cheers to you!



**Miriam***December 17, 2011 at 6:23 pm*

Hi there Van and thanks so much for droppinh by and leaving such a wonderful & welcomed comment. I very much look forward to your feedback and comments on my recipes so yes, drop by as often as you wish. Best to you & Cheers !

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Shares**Heida Hellvar***March 27, 2012 at 7:31 pm*

I think this is the best looking burger I have seen in my life. This is the next burger I will have. I love this site, thank you soooooooooooooooooo much!

**Miriam***March 29, 2012 at 7:36 am*

Heida Hi there and welcome here. Many thanks for your wonderful commen/compliment about my burger creation and my site. I do hope that you enjoy all of the contents and recipes and I very much look forward to your future comments on my blog. Very best to you and Cheers !

**Nicole***February 28, 2013 at 6:12 pm*

I'm going to make a version of this tonight since I don't have all these ingredients. I'll substitute with kale but I do have tomatoes and onions! Thanks for posting a bunch of burger recipes, I've been wanting to make veggie burgers from scratch but always thought it would be difficult! Thanks very much!



Miriam

March 1, 2013 at 4:07 pm

Hi Nicole and welcome here. Hope you enjoy these and let me know how it all goes. Best wishes your way in the meantime !

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Renata Martin

June 22, 2015 at 9:52 pm

Miam Miriam 😊 Wanna put the recipe & picture in the replicator for supper 😊



Miriam

June 23, 2015 at 8:49 am

Enjoy !