



## Hanch Slaw-Topped Veggie Burgers

**Prep time:** 20 min  
**Total time:** 20 min  
**Makes 4 servings**

A crisp slaw, dressed with Heinz Hanch Sauce, a kickin' combo of ranch and hot sauce, amps up an everyday veggie burger with a spicy kick! Your meat-loving friends will also love it as a topper for chicken, beef, or pork burgers.

### What do I need?

- 2 cups** kale coleslaw mix (shredded cabbage, kale, and grated carrots)
- ¼ cup Heinz Hanch** Sauce
- 2** green onions, thinly sliced
- 2 tbsp** lime juice
- 4-8** veggie burger patties
- ½ cup Diana** Sauce Gourmet Rib & Chicken BBQ Sauce
- 4** sesame seed brioche buns, split
- 2** pickle slices
- 2** tomato slices
- 1** piece butter lettuce

### How do I make it?

- Mix kale coleslaw mix, **Hanch** Sauce, onions and lime juice until coated; set aside.
- Grill veggie burgers as directed on package, toasting buns on barbecue in the last minute. Remove patties from grill and brush generously with **Diana** Sauce Gourmet Rib & Chicken BBQ sauce.
- Fill buns with veggie burgers and slaw.
- Top burgers with any additional toppings and condiments you love, such as sliced pickles, sliced tomatoes, **Heinz [Seriously Good]** Mayonnaise, **Heinz** Yellow Mustard or **Heinz** Sweet Relish.

**Tip:** If spicy isn't your thing, try our **Kraft** Coleslaw Dressing to sauce up your veggie slaw.

