

ANNA

The Pantry Vegetarian Burger With Almond Tomato Mayonnaise

Named by our members as “best veggie burger of all time”. This burger is so good, you’ll want to place it on rotation.

Ingredients

3 tablespoons vegetable oil
1 small yellow onion, finely chopped
2 cloves garlic, minced
2 teaspoons ground cumin
1 teaspoon ground coriander
1 teaspoon chili powder
1 (19-ounce) can black beans, drained
1 cup grated carrots
2 cups dry breadcrumbs
4 eggs, beaten slightly
¼ teaspoon sea salt
¼ teaspoon freshly ground pepper
6 whole-wheat buns
Baby green salad (see recipe below)

Almond tomato mayonnaise

½ cup whole almonds, toasted, finely chopped
½ cup mayonnaise
¼ cup cherry tomatoes, finely chopped
1 teaspoon red wine vinegar
1 tablespoon extra-virgin olive oil
Sea salt and freshly ground pepper, to taste

Baby green salad

3 cups baby greens
2 tablespoons extra-virgin olive oil
½ teaspoon sea salt

Preparation

Place greens in medium bowl. Drizzle with olive oil and sprinkle with salt. Set aside. For mayonnaise, combine all ingredients in small bowl and mix well. Cover and chill. For burger, heat 1 tablespoon vegetable oil over medium-high heat in large skillet. Add onion, garlic, cumin, coriander and chili powder. Cook 3 minutes until onions are soft and fragrant. Remove from skillet to large bowl, add black beans, carrots, breadcrumbs, eggs, salt and pepper, and mix well to combine. Form into six ¾-inch thick patties. Cover and chill 30 minutes.

Heat 1 tablespoon vegetable oil in large skillet over medium-high heat; cook burgers for 4 minutes on each side, until golden brown.

To assemble, place burger on bottom bun. Top with almond tomato mayonnaise and baby green salad. Cover with top. Serves 4.