



## Black Bean Burgers

with Sriracha Mayonnaise



30-40min



2 Servings

Veggie burgers get a bad rap. Not ours, made with black beans, soy sauce and sesame seeds— they’ve won over even our toughest meat-loving critics. Could be thanks to the Sriracha that seasons both the patties as well as the special sauce spread on the toasted brioche buns. Topped off with cilantro sprigs and marinated cucumbers, these burgers are a hearty, oh-so-satisfying vegetarian meal in th...



## What we send

- 11

## What you need

- 1 large egg<sup>3</sup>
- freshly ground black pepper
- salt
- sugar

## Tools

- potato masher or fork

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

## Allergens

Egg (3), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 740kcal, Fat 41g, Carbs 75g, Proteins 26g



### 1. Marinate cucumbers

Whisk  $\frac{1}{2}$  teaspoon **sugar** and 2 teaspoons **rice wine vinegar** in a medium bowl. Thinly slice **cucumbers** on the bias. Toss **cucumbers** in the vinegar mixture.



### 2. Combine ingredients

Peel and finely chop **garlic**. Remove **cilantro leaves** from half of the stems, then finely chop the leaves. Drain but do not rinse **beans**. Combine beans with **tamari, garlic, chopped cilantro**,  $\frac{3}{4}$  teaspoon **salt**,  $\frac{1}{4}$  teaspoon **pepper**, 1 teaspoon **sugar**,  $\frac{1}{2}$  teaspoon **sesame oil**, 1 teaspoon **sriracha**, and **1  $\frac{1}{2}$  teaspoons vinegar** (you'll have a bit extra).



### 3. Mash and mix together

Mash **bean mixture** with a potato masher (or a fork), leaving beans a little chunky. Stir in **egg** and **panko** until combined. Refrigerate for 5 minutes.



### 4. Form patties

Form **bean mixture** into two 3 $\frac{1}{2}$ -inch patties, each 1-inch thick. Coat patties completely in **sesame seeds**.



### 5. Cook burgers

Heat remaining **sesame oil** in a skillet over medium-low. Place **patties** in the skillet and cook until golden, about 5 minutes. Flip and cook until golden on other side, about 3 minutes. Cover skillet and continue cooking until patties are heated through, about 3 minutes. Place **mayonnaise** and **remaining 1 teaspoon sriracha** in a small bowl and stir to combine.



### 6. Assemble

Cut **buns** in half and toast. Spread **sriracha mayonnaise** on each bottom side of the bun. Place the **patties** on top. Remove **cucumbers** from marinade and divide between burgers, then top with **remaining cilantro sprigs** and top **bun**. Serve with **radishes**. Enjoy!