

VEGGIE CHEESEBURGER WITH HAVARTI & ARUGULA

Rusty Hinges Ranch



INGREDIENTS:

- 1 cauliflower head
- 2 carrots, diced
- 4 tsp olive oil
- Salt and freshly ground pepper, to taste
- 2 eggs
- 1 tsp chili powder
- ½ cup breadcrumbs
- Havarti cheese slices, diced
- Full Circle Bakery hamburger buns
- 5oz baby arugula

Spicy Lemon Mayo :

- ½ cup mayonnaise
- 1 tbsp lemon juice
- 1 tsp lemon zest
- 1 tsp sriracha

INSTRUCTIONS:

1. Preheat oven or grill to 425°F and brush with olive oil.
2. Mix together all ingredients for spicy lime mayo until well combined and set aside in the fridge.
3. Slice cauliflower into thick slices, then rub with olive oil and season with desired salt and pepper.
4. Slice carrots in half lengthwise, then rub with olive oil and season with desired salt and pepper.
5. Grill seasoned veggies for 12 minutes, flipping halfway through.
6. Add grilled veggies to a food processor and pulse until it becomes riced but not mushy.
7. Crack eggs into a medium to large bowl, add chili powder and beat together until scrambled.
8. Add cooled veggies, breadcrumbs and cheese to egg mixture. Gently mix or fold together all ingredients until well combined.
9. Make 4 patties, then brush leftover olive oil on grill grates and cook for 4 to 5 minutes, flipping halfway through.
10. Heat buns on grill if desired, top with spicy mayo, veggie patty and a handful of arugula.