



BLACK BEAN BURGERS

with Sriracha mayonnaise

INGREDIENTS:

3 ½ t. rice wine vinegar	breadcrumbs
1 Persian cucumber	¼ c. sesame seeds
1 lg clove garlic	2 T. mayonnaise
4 sprigs cilantro	2 brioche hamburger buns (optional)
2 c. Black Bean Flakes	1 bunch breakfast radishes
1 ½ c. water	coarse salt
1 t. soy sauce	fresh ground black pepper
2 ½ t. (toasted) sesame oil, divided	1 ½ t. sugar
2 t. sriracha	1 large egg
¾ c. panko	

DIRECTIONS:

1. Mix ½ t. **sugar** and 2 t. **wine vinegar**. Wash, then slice **cucumbers** as thinly on a diagonal. Toss cucumbers in vinegar mixture.
2. Peel and finely chop **garlic**. Remove **cilantro** leaves from ½ the stems, then finely chop the leaves.
3. Combine the **beans** with hot **water** and mix in the garlic, the chopped cilantro, ¾ t. salt, ¼ t. **pepper**, **soy sauce**, 1 t. **sugar**, 1½ t. **vinegar**, ½ t. **sesame oil**, and 1 t. **Sriracha**.
4. When beans are rehydrated, stir in **egg** and **bread crumbs** until combined. Refrigerate for 5-10 minutes.
5. Form bean mixture into 2 patties, approx. 3-4 in. wide and 1 in. thick.
6. Coat patties in **sesame seeds**.
7. Heat remaining 2 T. **sesame oil** in a skillet over medium-low heat. Place the patties in the skillet and cook them 5 min. on the one side. Flip them to the other side, cook 3 minutes. Cover the skillet and cook for another 3 minutes, or until the burgers are heated through. Stir together **mayonnaise** and remaining 1 t. **Sriracha**.
8. Cut **buns** in half and toast. Spread Sriracha mayonnaise on each of the buns. Place the burgers on top. Remove cucumbers from marinade and divide among burgers then top with cilantro sprigs and top bun. Serve with **radishes**. Enjoy!