Greek Red Bean Burger with Smoky Herb & Kalamata Olive Aioli

**Yield:** 4 patties  
**Timing:** actually cooking time is 26 mins, Total time = 40 minutes

**Ingredients**

**Bean Burger**
- 1 Tsp. Olive Oil divided to oil pan and skillet or griddle  
- 15.5 Ounce Canned Red Beans, drained with liquid saved  
- 3 Tbsp Chopped Walnuts  
- 2 Tbsp + 1 tsp Milled Flax Seed  
- 1/3 Cup Sliced White Mushrooms  
- ½ Cup + 2 Tbsp Crispy Fried Onions  
- 1 ½ Tsp. Balsamic Vinegar  
- ½ Tsp Oregano, Dry Leaf  
- ½ Tsp Smoky Paprika  
- ½ Tsp Old Bay Seasoning  
- ¾ Cup Green Peppers, 1/8” Diced  
- ¾ Cup Old Fashioned Oats  
- 3 Tbsp Brown Rice and Quinoa Microwave Ready Pouch
**Smoky Herb & Kalamata Olive Aioli**

One Head of Garlic  
½ Tsp. Olive Oil for drizzling over garlic head  
1/8 Cup Kalamata Olives, Chopped  
2 Tsp. Fresh Basil, Chopped  
2 Tsp. Fresh Parsley, Chopped  
1/3 Cup Plain Greek Yogurt  
1/8 Cup Mayonnaise  
1 Tsp Fresh Lemon Juice  
⅛ Tsp Smoked Paprika

**Burger Assembly Ingredients**

4 Seeded Brioche Buns  
8 Leaves of Fresh Spinach  
8 Cucumber Slices, 1/8”  
4 Slices of Tomato, ¼”  
4 Red Onion Slices, 1/8”  
4 Tbsp Feta Cheese (Optional)

**Method of Preparation (Instructions)**

1. Preheat oven to 375°. Oil cookie sheet with ½ tsp of olive oil. Place chopped walnuts in one corner, spread drained red beans across opposite half, place one whole head of garlic in last corner. Drizzle garlic head with ½ tsp. olive oil. Roast for 10 mins. Remove toasted walnuts and set aside for Step 6. Continue roasting beans and garlic an additional 8 minutes until most the beans have dried slightly and popped open and garlic is soft when squeezed. Remove from oven.

2. While beans are roasting add milled flax seed into reserved bean juice and let thicken for 5 mins. Add oregano leaves, paprika, Old Bay, and balsamic vinegar to the thicken bean juice. Hold for Step 6, patty assembly.

3. While drizzled garlic is roasting, chop olives, basil, and parley. Add yogurt, mayo, squeezed lemon juice, and paprika to previous chopped items. Mix and hold for roasted garlic to complete aioli.


5. Place 2 Tbsp. of crispy fried onions, mushrooms, and roasted red beans into food processor. Pulse until course chopped. Move mixture into medium mixing bowl.

6. To chopped mixture in step 5, add thicken bean juice and seasoning mixture from step 2, oats, quinoa and brown rice, toasted walnuts, and green peppers. Blend all ingredients by hand together with a spoon until well mixed. Mixture will appear a little soft for shaping.

7. Heat griddle or skillet to medium high heat. Oil lightly with ½ tsp olive oil.

8. Scoop ½ c. measuring cup of bean burger mixture. Take 1 tbsp of fried onions and place directly on the griddle in a small circle about 2” in diameter. Using a small spoon or rubber spatula scrape bean mixture out of the measuring cup into a small mound
directly onto the fried onions. Shape the mound into a patty about 3 ½” in diameter by flattening slightly and push sides with metal burger spatula. Repeat with other 3 patties.

9. Top each patty with 1 more tbsp of crispy onions sprinkled and slightly pressed into burger. Cook burgers 4 minutes on one side until brown and crispy. Gently flip burgers and cook an additional 4 minutes on second side. While burgers are cooking squeeze roasted garlic flesh out on head and mix together with aioli from Step 3.

10. **Assemble burgers** by placing burger patty on bun, add about 2 Tbsp of aioli, spinach, tomato, cucumber, red onion slice, and feta. Assembled burgers can also be cut into 4 quarters and aioli used as a dipping sauce.

**Required utensils**
Baking sheet, oven, food processor, electric griddle or large skillet, chef knife, cutting board, measuring cups, measuring spoons, mixing bowl, mixing spoons, rubber spatula, burger spatula.