SOUTHWESTERN
Vegan Veggie Burger

INGREDIENTS

1 1/2 CUP BLACK BEANS
1 1/2 CUP COOKED QUINOA & BROWN RICE
1/2 CUP PORTOBELLO MUSHROOMS
1/4 CUP YELLOW ONION
1 TBSP CILANTRO
1/4 CUP YELLOW CORN
1/4 CUP RED BELL PEPPER
1/4 CUP SHREDDED CARROTS
1/2 CUP VEGAN
GLUTEN-FREE BREAD CRUMBS
1 TBSP CORN STARCH AND WARM WATER
4 TBSP MAPLE BACON JALAPEÑO
1 TSP ONION POWDER
1 TSP GARLIC POWDER
1 TSP CUMIN
1 TSP PAPRIKA

DIRECTIONS

1. BLEND ALL INGREDIENTS IN BLENDER
2. SPOON OUT MIXTURE AND ROLL INTO BALL
3. ROLL BALL INTO MORE BREADCRUMBS
4. ADD PATTIES TO SKILLET AND PRESS FIRMLY
5. BROWN ON BOTH SIDES
6. ADD A MIXTURE OF VEGAN MAYO AND BIG RED'S ORIGINAL HOT SAUCE ONTO A BUN
7. FINISH IT OFF WITH YOUR FAVORITE BURGER TOPPINGS AND ENJOY!

BIG REDS HOT SAUCE
3120 W CAREFREE HWY SUITE 1-202,
PHOENIX, AZ 85086, UNITED STATES

877.651.9931

WWW.BIGREDSHOTSAUCE.COM

@BIGREDSHOTSAUCE

@BIGREDSHOTSAUCE