VitaMin



Vital health information in a minute

Photo: Hector Manuel Sanchez

KICKY BLACK BEAN BURGERS

Yield: Serves 4 (serving size: 1 burger)

Total time: 30 minutes

Ingredients

- 1 (15-oz.) can unsalted black beans, drained
- ▶ 5 (1 ½-oz.) whole-wheat hamburger buns, toasted and divided
- > ³/₄ teaspoon ground cumin
- ½ teaspoon garlic powder
- > 1/4 teaspoon salt
- ½ teaspoon black pepper
- 1 large egg, lightly beaten
- 1 large egg white, lightly beaten
- 2 tablespoons canola oil
- 2 ounces sliced pepper-Jack or Monterey Jack cheese
- ½ cup fresh refrigerated pico de gallo
- 4 lettuce leaves

How to make it

- Place beans in a large bowl; mash with a fork. Place 1 toasted bun, torn, in a food processor; pulse until fine crumbs form. Stir breadcrumbs, cumin and next 5 ingredients (through egg white) into beans.
- Divide and shape bean mixture into 4 (1-inch-thick) patties. Heat oil in a large skillet over mediumhigh heat. Add patties to pan; cook 4 minutes on each side or until browned.
- Divide cheese evenly among patties; cook 1 minute or until cheese melts. Top bottom halves of remaining 4 buns evenly with patties, pico de gallo, lettuce and top halves of buns.

Nutrition information

Amount per serving

> Calories: 360

> Fat: 15.1 g

Saturated fat: 3.5 g

Monounsaturated fat: 5.4 g

Polyunsaturated fat: 3.2 g

> Protein: 16 g

Carbohydrate: 43 g

Fiber: 10 g

Cholesterol: 59 mg

> Iron: 3 mg

> Sodium: 654 mg

> Calcium: 222 mg

Sugars: 7 g

> Est. added sugars: 2 g

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Together, all the way.

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