



Vegetable and quinoa burgers



Time: 30 min.

Difficulty: Medium

Ingredients (4 people)

- **Ingredients**

- Chopped Tomatoes 1000g 120 g
- Breadcrumbs 50 g
- Chickpea flour 50 g
- Eggplant 1
- Extra Virgin Olive (EVO) Oil as required
- Fresh broccoli 1
- Leek 1 (minced)
- Purple potatoes 100 g
- Quinoa 1 cup (190 g)
- Radish sprouts as desired
- Salt as desired
- Tumeric as desired
- Water 2 cups

For this recipe we used:



Preparation

Boil the quinoa in generous salted water, drain and let it cool. Stir-fry chopped eggplant, broccoli and purple potatoes in a pan, then mix with quinoa and add breadcrumbs and chickpea flour. Shape the burgers and cook them in preheated oven.

Dish composition: Lay one burger on a dish, dress with **Pomì chopped tomatoes**, add a generous handful of radish sprouts and cover with another burger.