Vegetable and quinoa burgers

Preparation time: 30 min
Difficulty: Medium

Ingredients

- 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

Preparation

1. Boil the quinoa in generous salted water, drain and let it cool.
2. Stir-fry chopped eggplant, broccoli and purple potatoes in a pan, then mix with quinoa and add breadcrumbs and chickpea flour.
3. Shape the burgers and cook them in preheated oven.
4. 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.

For this recipe we used:

Chopped Tomatoes 120 g