

Vegetable and quinoa burgers



Preparation time: 30 min.

Difficulty: Medium

Ingredients (4 people)

- **Marinara spaghetti**
 - Chopped Tomatoes 26.6oz 4,2 oz
 - Breadcrumbs 1,7 oz
 - Chickpea flour 1,7 oz
 - Eggplant 1
 - Extra Virgin Olive (EVO) Oil as required
 - Fresh broccoli 1
 - Leek 1 (minced)
 - Purple potatoes 3,5 oz
 - Quinoa 1 cup (6,7 oz)
 - 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.