



## Southwest Black-bean Burgers with Chipotle Mayonnaise

**Add a little spice to your next veggie burger with this southwest-flavored option.**

Ingredients 15-ounce can black beans 2 T. olive oil, divided 1/3 cup chopped onion 1/3 cup diced poblano pepper 1 T. chopped garlic 1/2 cup packed fresh cilantro leaves, washed and thoroughly dried 1/3 cup instant masa 1 large egg, beaten 1 T. minced fresh oregano 1/2 tsp. sweet or mild chili powder 1/2 tsp. ancho chile powder 1/2 tsp. cumin 1/2 tsp. salt, or to taste

Chipotle Mayonnaise 1/3 cup mayonnaise 1 T. minced canned chipotle peppers

### Preparation

Make the chipotle mayonnaise by beating together the mayonnaise and peppers until well-combined. Refrigerate until ready to serve.

Rinse beans, drain well and dry between two layers of paper towels. Mash with a fork until crumbly but not smooth.

Heat 1 tablespoon of olive oil over medium heat, and sauté the onion, poblano pepper and garlic until vegetables are soft and beginning to brown. Remove from heat and let cool for a few minutes. Then, place in a food processor with the cilantro and process until mixture is finely chopped.

Add the vegetable-cilantro mixture to the black beans, then add the rest of the ingredients and mix until well-combined. Form into four patties. Heat remaining olive oil in a large skillet, and fry the patties over medium heat until crisp and browned on each side.

Serve with chipotle mayonnaise on the side. These also freeze well; wrap each patty separately after forming (do not fry) and stack in a freezer bag.

Makes four burgers.