



Innkeepers™ Veggieburger

You won't miss the meat with these filling beany burgers. Innkeepers Choice cheese, with a helps bind together the beans and vegetables and keeps the patties moist. Serve in a burger bun with tomatoes, red onions and lettuce for a satisfying lunch.

Ingredients

- 1 Carrot
- 250g Innkeepers™ cheese
- 1 tbsp Chopped kidney beans
- 1 Egg
- 200g Breadcrumbs
- 2 tbsp Olive oil

Method

1. Peel and grate the carrot.
2. Finely chop the Innkeepers™ cheese.
3. Combine the cheese, carrot and kidney beans in a bowl.
4. Divide the mixture into even-sized portions and shape into patties.
5. Beat the egg.
6. Dip the patties into the egg and then coat with the breadcrumbs.
7. Heat the oil in a frying pan over a medium heat and fry the patties for 3-4 minutes on both sides until golden brown.
8. Serve immediately.