

Really Good Bean Burgers

Ingredients

- 2 (15-ounce) cans black beans, rinsed and drained
- 4 tablespoons vegetable oil, divided
- 1 medium onion, finely chopped (about 1 cup)
- 1 large bell pepper, finely chopped (about 1 cup)
- 3 medium cloves garlic, minced
- 1 chipotle chile in adobo sauce, finely chopped
- 3/4 cup walnuts
- 1/2 cup finely crumbled feta cheese
- 3/4 cup panko bread crumbs
- 1 large egg
- 2 tablespoons mayonnaise
- Kosher salt and freshly ground black pepper

Instructions

1. Preheat oven to 350°F. Spread beans in a single layer on a foil-lined rimmed baking sheet. Roast until beans are mostly split open and outer skins are beginning to get crunchy, about 20 minutes. Remove from oven and allow to cool slightly.
2. While beans roast, heat 2 tablespoons oil in a medium skillet over medium-high heat until shimmering. Add onion and pepper and cook, stirring frequently, until softened, about 5 minutes. Add garlic and cook, stirring constantly, until fragrant, about 2 minutes. Add chipotle and sauce and cook, stirring, until fragrant, about 30 seconds. Transfer mixture to a large bowl.
3. Place nuts in the bowl of a food processor and pulse until chopped into pieces no larger than 1/3-inch, about 12 short pulses. Add to bowl with onions and peppers.
4. Pulse beans and cheese in food processor until beans are roughly chopped (the largest pieces should be about 1/3 of a full bean in size). Transfer to bowl with onion/pepper mixture. Add remaining ingredients and season with salt and pepper. Fold together gently. Mixture can be stored in an airtight container in the refrigerator for up to three days at this stage.
5. Form mixture into 6 to 8 patties. Heat 1 tablespoon oil in a large nonstick or cast iron skillet over medium heat until shimmering. Add 4 patties and cook until well browned and crisp on first side, about 5 minutes. Carefully flip and cook until second side is browned, about 5 minutes longer. Serve as desired.

