**Spicy Jamaican Lentil Patties**

**1 Blue Point each / Makes 12 Patties**

½ large onion, chopped

½ stalk celery, chopped

2 garlic cloves, chopped

½ scotch bonnet chile, mince

½ teaspoon salt, divided

2 teaspoons Jamaican curry powder

1 teaspoon cumin

¼ teaspoon allspice

¼ teaspoon thyme

1 cup cooked lentils (a little less than ½ cup dry)

1 ½ tablespoons panko

½ tablespoon white vinegar

1/8 teaspoon black pepper

1 ¼ cup flour

7 ounces greek yogurt

1 egg

Egg substitute, for egg wash

Hot sauce, for serving

In medium saucepan, cook onion, celery, garlic, chile, and ¼ teaspoon salt. Cook, stirring frequently, until vegetables are tender, 3 to 4 minutes. Add 1 teaspoon curry powder, cumin, allspice, and thyme and stir for another 30 seconds. Transfer to large bowl. Add lentils, panko, vinegar, black pepper, and ¼ teaspoon salt. Using your hands, mix until lentils are coarsely mashed.

Line a baking sheet with parchment paper. In medium bowl, whisk flour and remaining 1 teaspoon curry powder and 1⁄2 teaspoon salt. In small bowl, whisk yogurt and egg and add to dry ingredients. Mix until dough forms. Divide dough in half. Cover and refrigerate 1 half. Roll other half between 2 sheets of parchment paper to about 1⁄4 inch thick. Using 2-inch biscuit cutter, punch out 12 rounds of dough, gathering scraps and rerolling dough as needed. Repeat with remaining dough to make total of 24 rounds.

In small bowl, beat egg substitute with ½ tablespoon water for egg wash. Arrange 12 rounds on prepared baking sheet. Spoon about ½ tablespoon lentil filling in center of each round, leaving ½-inch border, and brush edges with egg wash. Top with remaining dough rounds. Press around edges to adhere rounds, then crimp edges with fork to seal patties. Freeze patties for 30 minutes.

Position racks in top and bottom thirds of oven and preheat to 45 °F. Brush tops of patties with egg wash. Bake until bottom crusts are deep golden brown, 15 to 20 minutes. Serve with hot sauce.