

Green-Pea Burgers with Harissa Mayo



Homemade veggie burgers often have ingredient lists as long as a midsummer day, but these bright-green patties pack in tons of flavor with just a handful.





Prep: 25 mins

Servings: 4

Total: 35 mins

Ingredients

- ☐ 1 cup shelled green peas (from 1 pound in pods), or 1 cup frozen peas, thawed
- ☐ Coarse salt
- ☐ 1/2 cup canned chickpeas, rinsed and drained
- ☐ 1/2 small onion, finely chopped
- ☐ 2 tablespoons fresh flat-leaf parsley, chopped
- ☐ 1 large egg, whisked
- ☐ 1 cup fresh breadcrumbs (from 3 to 4 slices white bread)
- ☐ 2 tablespoons extra-virgin olive oil
- ☐ 1/2 cup mayonnaise  Local Offer
- ☐ 2 tablespoons harissa
- ☐ 4 brioche rolls, split and toasted
- ☐ 1 cup mixed baby greens  Local Offer
- ☐ 1/2 English cucumber, cut into thin rounds

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000 El Cerrito Plz
L CERRITO, CA 94530

Kraft Mayo Real Mayo 30 Fl Oz

\$7.00 for 2 item - expires in 2 days

Earthbound Farm Organic
Organic Mixed Baby Greens
Salad Blend 5 Oz

\$5.00 for 2 item - expires in 2 days



Directions

Blanch fresh peas in a medium pot of salted boiling water until bright green and just tender, 3 to 4 minutes. Transfer to an ice-water bath and let cool completely. Drain. (If using frozen peas, skip this step.)

In a food processor, pulse peas and chickpeas until coarsely chopped. Transfer to a bowl and stir in onion, parsley, egg, and breadcrumbs. Season with salt. Form into 4 patties, each about 3/4 inch thick.

Heat oil in a large nonstick skillet over medium. Cook burgers until golden and crisp, about 4 minutes a side.

Stir together mayonnaise and harissa in a small bowl until combined. Spread on brioche rolls. Dividing evenly, sandwich burgers, baby greens, and cucumber; serve.