Black Bean Burger with Avocado Pesto

Ingredients:

For the Black Bean Patties:

- 1 can (15oz) black beans, drained and rinsed
- 1 cup cooked mushrooms
- 1 small onion, roughly chopped
- 2 garlic cloves
- 1/4 cup fresh basil leaves or 1 tbsp dried basil
- Handful of sun-dried tomatoes, chopped
- 1/4 cup breadcrumbs
- 1/4 cup all-purpose flour
- 2 tsp salt, or to taste
- Oil for frying

For the Avocado Pesto:

- 2 1/2 tbsp basil pesto
- 3 tbsp fresh avocado
- 2 tsp lemon juice

For the Homemade Basil Pesto:

- 2 1/2 cups packed basil leaves
- 1 cup olive oil
- 2 cloves garlic
- 1/2 cup pine nuts or cashews
- 1 tbsp lemon juice
- 1 tsp salt, or to taste

For Assembling the Burgers:

- 4 burger buns
- Avocado pesto
- Ketchup
- Lettuce
- Tomatoes
- Purple cabbage

Instructions:

Preparing the Black Bean Patties:

In a pan, sauté the onions, garlic, mushrooms, and sun-dried tomatoes until fragrant and tender. Transfer the mixture to a food processor.

Add in the drained black beans, flour, breadcrumbs, basil leaves, and salt. Pulse until the ingredients are combined, being careful not to over-process. Leave some texture for added bite.

With damp hands, shape the mixture into patties of desired size.

Cooking the Patties:

Heat oil in a pan over medium heat. Add the patties and cook for 3-4 minutes on each side, or until golden brown and heated through.

Preparing the Avocado Pesto:

In a food processor, combine basil pesto, fresh avocado, and lemon juice. Blend until smooth and creamy. Adjust the seasoning to taste.

Making the Homemade Basil Pesto:

In a food processor, combine basil leaves, olive oil, garlic, pine nuts or cashews, lemon juice, and salt. Process until smooth and well combined. Store in a jar for later use.

Assembling the Burgers:

Toast the burger buns to your preference.

Spread a generous amount of avocado pesto on the bottom half of each bun.

Place a black bean patty on top of the pesto.

Add lettuce, tomato slices, and purple cabbage for added freshness and crunch.

Drizzle with ketchup or any other desired condiments.

Top with the other half of the burger bun and secure with a toothpick if needed.