



Bruschetta White Bean Burger

Put an Italian twist on the American burger by making a patty with Bush's Best® Garbanzo and Great Northern Beans, covered in pesto mayo and served on a ciabatta roll with garlic butter.

YIELDS: 24 BURGERS | **SERVING SIZE:** 1 BURGER | **PREP TIME:** 20 MINUTES | **COOK TIME:** 10 MINUTES

INGREDIENTS

BRUSCHETTA WHITE BEAN BURGER

INGREDIENTS	QUANTITY
Bush's Best® Garbanzo Beans, drained and rinsed	1, #10 can
Bush's Best® Great Northern Beans, drained and rinsed	1, #10 can
Eggs, large, whole, lightly beaten	8 each
Garlic cloves	36 each
Rosemary leaves	¼ cup
Breadcrumbs, Italian style	4 cups
Olive oil	¾ cup
Ciabatta rolls	24
Onion rings, purple	24 each
Romaine lettuce leaves	24 each
Garlic butter, see recipe	
Pesto mayo, see recipe	
Bruschetta topping, see recipe	

GARLIC BUTTER (Yields: ¼ cup)

Butter, unsalted	4 Tbsp
Garlic, minced	0.5 oz
Pepper	⅛ tsp
Salt	⅛ tsp

INGREDIENTS

PESTO MAYO (Yields: 1 cup)

Basil, fresh	2.6 oz
Garlic	0.3 oz
Mayonnaise	2 oz
Salt	½ tsp
Pepper	¼ tsp
Extra virgin olive oil	⅓ cup + 1 Tbsp
Parmesan, shredded	½ cup

BRUSCHETTA (Yields: 3 cups)

Tomatoes, Roma, medium diced	5 ½ cups
Red onion, small diced	5 ⅓ Tbsp
Extra virgin olive oil	2 ⅔ Tbsp
Balsamic vinegar	2 ⅔ tsp
Basil, minced	2 ⅔ Tbsp
Salt	1 ⅓ tsp
Pepper	⅔ tsp



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1. In a food processor, combine both beans, garlic cloves, rosemary leaves and breadcrumbs. Pulse until smooth; add in eggs and pulse until combined.
2. Pre-heat flat-top griddle or sauté pan to medium heat. Heat olive oil.
3. Form bean mixture into 6.7 oz burgers (24 total).
4. Cook until internal temperature reaches 145°F.
5. Toast ciabatta rolls with ¼ tsp garlic butter on each side.
6. To assemble, spread 2 tsp pesto mayo on bottom bun, place bean burger on bun, top with romaine lettuce leaf, onion ring, 2 Tbsp bruschetta and top bun.

GARLIC BUTTER

1. Combine all ingredients in a food processor and pulse until well blended and smooth. Refrigerate and use as needed.

PESTO MAYO

1. In a food processor, combine basil, garlic, mayo, salt, pepper and extra virgin olive oil and pulse until smooth. Fold in shredded parmesan. Refrigerate and use as needed.

BRUSCHETTA

1. Combine all ingredients in a bowl; fold together. Refrigerate and use as needed.

