



Knorr
PROFESSIONAL

Best IN THE BUSINESS

KATH BRECKON | EDUCATION | 10 SERVINGS

CHEESY CAJUN BEAN BURGER

INGREDIENTS

FOR THE BURGERS

250g Wholemeal bread, sliced
300g Carrots, peeled & grated
5g Cajun seasoning
1kg Red kidney beans, drained
300g Cheddar cheese, grated
15g Knorr Professional Vegetable Powder Bouillon

TO FINISH

5g Knorr Professional Vegetable Powder Bouillon
250ml Water

METHOD

FOR THE BURGERS:

- Place the bread into a blender and blitz to make fine breadcrumbs then pour into a bowl.
- Add the beans into a blender and blitz to roughly chop then place into a mixing bowl along with the breadcrumbs.
- Add the carrots, cheese, Cajun seasoning, and KNORR Professional Vegetable Powder Bouillon then mix together.
- Shape into burger patties and place on to an oven tray then chill in the fridge for 20 minutes.

TO FINISH:

- Add the water into a saucepan, whisk in the KNORR Professional Vegetable Powder Bouillon and reduce to a glaze.
- Remove the burgers from the fridge and brush with the bouillon glaze then place into the oven and bake for 10 minutes at 200°C.
- Turn the burgers over and brush with any remaining glaze then continue to cook for another 10 minutes or until golden and core temperature is reached.
- Serve in a bun, with oven baked potato wedges and salad.