

# Chickpea Burgers

Source: The Survivor's Handbook: Eating Right for Cancer Survival by Neal Barnard, MD, and Jennifer Reilly, RD

These tasty golden patties are made with garbanzo beans, also known as chickpeas. This versatile bean is rich in fiber and protein, and its mild flavor can be transformed with an endless combination of spices.

## About the Recipe

**177 Calories · 7.2 g Protein · 6.7 g Fiber**

**Lunch**

Garbanzo beans have a delicious nut-like taste and texture and are a great source of protein. Using a vegetable spray significantly cuts down the amount of fat in this recipe without sacrificing flavor.

## Ingredients

***Makes 4 Servings***

- sesame seeds (2 tbsp.)
- potato flour (1/4 cup)
- salt (1/2 tsp.)
- cayenne pepper, to taste (1/8 tsp.)
- ground coriander or cardamom (1/2 tsp.)
- ground cumin (1 tsp.)
- curry powder (1 1/2 tsp.)
- soy sauce (1 tbsp.)
- cooked bulgur or brown rice (1/2 cup)
- chickpeas, drained and rinsed (1 can or 1 1/2 cups cooked chickpeas)
- garlic, minced or pressed (1 clove)
- celery, finely chopped (1 stalk or 1/2 cup)
- small carrot, finely chopped (1 or 1/2 cup)

- small onion, finely chopped (1 or 1/2 cup)
- vegetable oil spray (to taste)

## Directions

1. Cook the bulgur according to package directions. Toast sesame seeds in a dry skillet until they begin to pop and become fragrant.
2. Grind in a food processor or blender then transfer to a mixing bowl. Add finely chopped onion, carrot, and celery and minced or pressed garlic.
3. Drain and rinse chickpeas if canned. Chop chickpeas in a food processor, using an on/off pulsing action, or by hand using a potato masher. Leave some chunks.
4. Add to vegetable mixture, along with cooked bulgur (or brown rice, if preferred), soy sauce, curry powder, cumin, coriander (or cardamom, if preferred), cayenne, and salt. Mix thoroughly.
5. Stir in enough potato flour to form a stiff dough. Knead for 30 seconds, then form into 6 patties.
6. Lightly spray a nonstick skillet with vegetable oil spray. Cook patties over medium heat for about 2 minutes until the first side is lightly browned, and then flip and cook the second side for another 2 minutes until it is lightly browned.
7. Enjoy these burgers hot from the skillet. Stored in a covered container in the refrigerator, leftover Chickpea Burgers will keep for up to 3 days.

## Nutrition Facts

*Per serving*

**Calories:** 177

**Fat:** 3.5 g

**Saturated fat:** 0.4 g

**Calories from fat:** 16.8%

**Cholesterol:** 0 mg

**Protein:** 7.2 g

**Carbohydrates:** 31 g

**Sugar:** 4.3 g

**Fiber:** 6.7 g

**Sodium:** 469 mg

**Calcium:** 63 mg

**Iron:** 1.7 mg

**Vitamin C:** 3.5 mg

**Beta-Carotene:** 1310 mcg

**Vitamin E:** 0.6 mg