

## Juicy Lucy Bean Burgers with Balsamic Tomato Jam



**Yield:** Four 4-inch burgers

**Timing:** Prep Time (25 minutes) + Cook Time (20 minutes) = Total Time (45 minutes)

### INGREDIENTS

#### For the burgers:

One 15.5-ounce can BUSH'S Best Pinto Beans, drained and rinsed

One 15-ounce can BUSH'S Best Dark Red Kidney Beans, drained and rinsed

4 tablespoons potato starch or 3 tablespoons corn starch

1 tablespoon balsamic vinegar

1 tablespoon soy sauce

2 tablespoons extra virgin olive oil plus extra for cooking the burgers

1 tablespoon fresh, minced garlic

1 tablespoon Italian seasoning

½ teaspoon crushed red pepper flakes

½ teaspoon kosher salt

½ teaspoon freshly ground black pepper

1 cup (4 ounces) freshly grated mozzarella cheese, divided

½ cup fresh breadcrumbs

**For the Balsamic Tomato Jam:**

One 14.5-ounce can petite diced tomatoes, drained

1 tablespoon extra virgin olive oil

1 tablespoon balsamic vinegar

1 tablespoon honey

1 teaspoon minced garlic

½ teaspoon ground oregano

**For assembling the burgers:**

4 hamburger buns

2 tablespoons basil pesto, optional

Prepared **Balsamic Tomato Jam**

4-8 lettuce leaves

**Instructions**

1. Combine the pinto beans and kidney beans in a food processor and pulse 15-20 times. Break up the beans but do not create a paste; the mixture should be chunky. Transfer the bean mixture to a medium mixing bowl.
2. In a small bowl combine the potato starch and vinegar. Stir to combine and add to the bean mixture along with the olive oil, garlic, Italian seasoning, pepper flakes, salt, pepper, and half the mozzarella cheese. Stir well, ensuring the cheese is evenly incorporated into the bean mixture.
3. Divide the bean mixture into four portions and form each portion into a ball. Use your thumb to make a large indentation in the center of the ball, and place 2 tablespoons of cheese in the hole. Use your fingertips to cover the cheese with the bean mixture, and then gently flatten the ball to create a thick patty, about 4 inches in diameter. Repeat with the other three portions.
4. Place the breadcrumbs on a dinner plate or baking sheet and coat both sides of each burger. Place the coated burgers on a clean tray and refrigerate for 10 minutes.
5. Preheat oven to 350°F.
6. In a medium saucepan over medium heat combine the drained tomatoes, olive oil, balsamic vinegar, honey, and oregano. Cook, stirring frequently, until the liquid has reduced by half, and the mixture becomes thick and jammy, about 10-15 minutes.
7. While the tomato jam is cooking heat a 12-inch ovenproof sauté pan, skillet, or cast-iron pan over medium-high heat. When hot, add enough olive oil to cover the bottom of the pan and then add the burgers. Cook for 3 minutes, then flip the patties over and cook for another 3 minutes. Transfer the pan to the oven for 5 minutes to fully melt the cheese in the center of each burger.
8. While the burgers are in the oven, warm the buns, if desired, by placing the cut sides down in a dry sauté pan or skillet over medium heat, toasting until golden brown.

9. Assemble the burgers by placing the bottom buns on a large serving platter. Spread ½ tablespoon pesto on the bottom of each bun, top with a burger, about ¼ cup of Balsamic Tomato Jam, a piece of lettuce, and finally the top bun. Serve and enjoy!

**Required equipment & utensils**

- Strainer
- Food processor
- Large mixing bowl
- Small mixing bowl
- Measuring cups
- Measuring spoons
- Small spoon
- Rubber spatula
- Chef's knife
- Cutting board
- Medium saucepan
- Wooden spoon
- Half baking sheet or dinner plate
- Plastic wrap or aluminum foil
- 12-inch oven-proof sauté pan, skillet, or cast-iron pan
- Spatula