



## Veggie Brioche Burger with red beans and avocado

2 Serves

20 Prep Time

8 Cook Time

Discover an easy and delicious, ideal for a Veggie meal! A great topping for our ultra soft Plant-Based Brioche Buns !

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### Ingredients:

- 2 Plant-Based Brioche Buns Brioche Gourmet
- 1 cup canned red beans, drained
- 0,3 cup of flour
- Spices and/or herbs (cumin, turmeric, paprika, coriander, parsley)
- salt, pepper
- 1 avocado
- corn
- arugula
- Optional : mozzarella or cheddar cheese

### Preparation:

#### • Preparation of the steaks:

- 1- Preheat oven to 392°F.
- 2- Drain the red beans well. Mix them with the spices and herbs of your choice, about 3 teaspoons. Season with salt and pepper.
- 3- Add the flour little by little, mixing each time.
- 4- Form steaks the size of Brioche Burgers buns ( use die cutting if necessary). Place the steaks on a sheet of parchment paper and bake for 8 minutes at 392°F.

#### • Preparation of the Burger:

- 1- While the steaks are cooking, roughly crush the avocado. Season with salt and pepper.
- 2- Put the Brioch'Burgers in the oven for 2 minutes to toast them slightly. Optional: add cheese on one side to melt in the oven.
- 3- Assemble your Brioch'Burger with the avocado puree, the red bean steak, fresh corn and a few arugula leaves.

