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## Green-Pea Burgers on Lettuce

with Harissa Mayo



20-30min



4 Servings

These pea burgers were an overwhelming staff favorite. The peas become starchy and substantial when mashed with eggs, breadcrumbs, mint and shallot, so no bun necessary! We're serving these patties over pillowy Boston lettuce, and a mayo seasoned with harissa, a Tunisian chili paste, for a little spice and a pretty reddish color. Cook, relax, and enjoy!

## What we send

- frozen peas
- Persian cucumbers
- chickpeas
- shallot
- fresh mint
- harissa
- lemon
- Boston lettuce

## What you need

- 1 large egg
- coarse salt
- freshly ground black pepper
- olive oil

## Tools

- nonstick skillet

**Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.**

**For recipes containing garlic, you'll find one head of garlic in your box.**

**We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.**

### Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

### Nutrition per serving

Calories 465.0kcal, Fat 31.3g, Proteins 12.4g, Carbs 28.3g



### 1. Prep ingredients

Drain and rinse chickpeas. Halve, peel, and finely chop shallot. Pick mint leaves from stems and finely chop leaves. Zest lemon. Trim ends from cucumbers and thinly slice.



### 2. Make burger mixture

Mash chickpeas and peas together (it's OK if peas remain mostly whole) in a large bowl. Add shallot, mint, 1 large egg, panko, ½ teaspoon salt, and a few grinds of pepper, and mix well to combine.



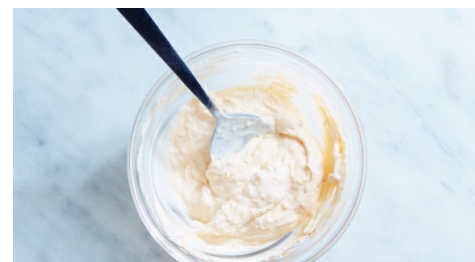
### 3. Shape patties

Form burger mixture into four ¾-inch thick patties.



### 4. Cook burgers

Heat 2 tablespoons oil in a nonstick skillet over medium. Add patties to skillet and cook until golden, 4-5 minutes per side.



### 5. Make harissa mayo

Place mayonnaise, lemon zest, and harissa in a small bowl and stir to combine.



### 6. Assemble

Remove stem from lettuce and separate leaves; wash and dry well. Arrange on a platter and top with half of the cucumbers and dollop with half of the mayo. Top with burgers, remaining mayo, and cucumbers. Serve with lemon wedges for squeezing over. Enjoy!