



# BLACK-EYED PEA BURGER

## With Garlic Pickled Mustard Greens

**YIELD 4** SERVINGS

### INGREDIENTS:

1-15oz can	Black-eyed peas, drained and rinsed
½ cup	Shitake mushroom, chopped
½ cup	Red pepper, diced
¼ cup	Green onion, slice thin both white and green parts
2 cloves	Garlic, minced
2 Tbsp.	Olive oil
½ tsp	Paprika
¼ tsp	Cayenne pepper
¼ tsp	Kosher salt, to taste
¼ tsp	Ground black pepper, to taste
4	Brioche buns (or your favorite hamburger bun)
1 cup	Garlic Pickled Mustard Greens (see below)
¼ cup	Lemon Aioli (see below)

### METHOD

1. Drain and rinse the black-eyed peas. Place in a bowl and set aside.
2. Heat 1 Tbsp. olive oil in a sauté pan. When oil is hot add the garlic and diced red peppers. Sauté for 1 minute. Add the shitake mushrooms and season with half of the salt and pepper. Sauté veggie mixture for an additional 3 - 4 minutes. Add green onions and allow onions to wilt, about 2 minutes. Remove pan from heat and allow to cool.
3. Place the black-eyed peas in a mixing bowl and smash with either a potato masher or fork, leaving some peas whole. Add the cooked veggie mixture, paprika, cayenne, and the rest of the salt and pepper to the black-eyed peas. Mix until well combined.
4. Form mixture into four equal patties. Heat 1 Tbsp. of olive oil in sauté pan. Place patties one at a time in the pan. Cook until golden brown, 3-4 minutes, on one side and then flip. Cook an additional 3-4 minutes until golden brown. Remove from heat.
5. Toast bun in sauté pan (optional). To plate, spread one Tbsp. of lemon aioli on the bottom bun, top with black-eyed pea burger, then top with ¼ cup of garlic-pickled greens and add the top of the brioche bun.

## Garlic Pickled Mustard Greens

**YIELDS 1** CUP

### INGREDIENTS:

1 cup	Apple cider vinegar
1 cup	Water
1 Tbsp.	Kosher salt
2 tsp	Whole black peppercorns
1 Tbsp.	Granulated sugar
2 cloves	Garlic, smashed
2 cups	Mustard greens, packed, cleaned and roughly chopped

### METHOD

1. Wash and dry the mustard greens. Roughly, chop the mustard greens and place in a glass bowl.
2. Add the vinegar, water, salt, peppercorns, sugar and garlic to a stock pot. Bring to a boil over medium high heat, stirring to dissolve the sugar and salt. Allow mixture to boil for at least a minute. Remove from heat and allow to cool. Once mixture is cool, pour over mustard greens. Cover and refrigerate for at least 30 minutes.

## Lemon Aioli

**YIELDS 4** TBSP

### INGREDIENTS:

¼ cup	mayonnaise (you can use vegan or traditional)
1 tsp	lemon zest
1 Tbsp.	lemon juice, fresh squeezed

Whisk all ingredients in a small bowl. Cover and refrigerate until ready for use.

## SHOPPING LIST

### PRODUCE

- 4-6 Cloves - Garlic
- 1 Bunch - Mustard greens
- 1 oz. - Shitake mushrooms
- 1 Red bell pepper
- 2 Green onion
- 1 Lemon, whole

### DRY GOODS

- 4 Brioche buns  
(any hamburger bun will work)
- 1-15 oz can - Black-eyed peas
- Mayonnaise (traditional or vegan)
- Vinegar, apple cider
- Olive oil
- Paprika
- Cayenne pepper
- Peppercorns, whole black

## EQUIPMENT LIST

- Cutting board & knife
- Saucepan, small
- Sauté pan
- Glass bowl, small
- Glass bowl, medium
- Spatula
- Whisk
- Microplane
- Potato masher or fork
- Tasting spoons