

# Santa Fe Veggie Burgers

## Ingredients:

- 3/4 cups steamed white rice, cooked and cooled
- 1/2 cup corn kernels, canned
- 1 green pepper, seeded and finely chopped
- 1/2 cup white onion, finely chopped
- 1/2 tbsp. NVBP's Garlic Peppercorn, coarsely ground
- 1 tbsp. salt
- 1 tbsp. lemon juice
- 1 tbsp. NVBP's Garlic Plus Seasoning

## Instructions:

- Rapidly pulse rice, corn, green pepper, onion, Garlic Peppercorn, salt, juice and Garlic Plus Seasoning in food processor to produce a coarse texture
- Shape the vegetable-rice mixture into 4 patties and refrigerate for 2 hours
- Lightly coat grill with cooking spray and preheat for 5 minutes
- Grill the patties for 6-7 minutes, or until well-browned
- Try with NVBP's Party Sauce