



Cumin Crusted Black Bean Burger with Avocado Relish

PREP TIME: 10 minutes
TOTAL TIME: 10 minutes
SERVINGS: 1

Recipe by: Morningstar Farms

INGREDIENTS

- 2 tablespoons seeded, peeled, and finely chopped avocado
- 2 tablespoons seeded and finely chopped tomato
- 2 teaspoons finely chopped red onion
- 1 teaspoon lime juice (divided)
- 1/8 teaspoon crushed red pepper
- 1 MorningStar Farms Spicy Black Bean Veggie Burgers
- 1/8 teaspoon cumin
- 1 hamburger bun, split (about 1 1/2 oz.)

DIRECTIONS

1. In small bowl toss together avocado, tomato, onion, 1/2 teaspoon of the lime juice and red pepper. Set aside.
2. Brush MORNINGSTAR FARMS Spicy Black Bean burger on both sides with the remaining 1/2 teaspoon lime juice. Rub cumin onto both sides of burger. Cook according to package directions.
3. Top bun bottom with burger, avocado mixture and bun top.

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