

Quinoa, Black Bean and Sweet Potato Cakes

From

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Ingredients:

- 1 can (15.5 oz.) GOYA® Low Sodium Black Beans, drained and rinsed
- 2 cups sweet potatoes, peeled and grated
- 1 cup GOYA® Organic Quinoa cooked
- 1 tbsp. GOYA® Salsita Chipotle
- 1 tsp. GOYA® Ground Cumin
- 1 tsp. GOYA® Adobe Seasoning to taste
- 2 tsp. GOYA® Minced Garlic
- 2 green onions, sliced
- ½ cup cilantro, chopped
- 2 large eggs
- 1 cup GOYA® Bread Crumbs with Sazonador Total

Instructions:

- Preheat oven to 400 °F. Mash half of beans in large bowl; mix in remaining beans, sweet potatoes, quinoa, Salsita, cumin, Adobo, garlic, green onions, cilantro, eggs and bread crumbs.
- Form mixture into patties about ¾” thick and place on lightly oiled baking sheet.
- Bake until each patty is lightly golden brown on both sides, about 8-12 minutes per side. Serve over wilted greens.