

## Vegetable and Bean Patties

**Season:** Winter

**Type:** Side

**Serves:** 36 tastings

**From the garden:** Silverbeet & rosemary



**Class focus:** Stripping herbs from the stems & mashing beans

### Equipment:

Large mixing bowl x 1  
Wooden spoon x 1  
Chopping boards and knives  
Measuring cups  
Measuring spoons  
Fork x 2  
Colander x 1  
Baking paper  
Baking tray x 2  
Serving plate x 5  
Kitchen tong x 5

### Ingredients:

4 silverbeet (leave & stem, finely chopped)  
½ onion (skin-off, finely chopped)  
2 sprigs rosemary (leaves only, finely chopped)  
2 cans Cannellini Beans (drained & mashed)  
1 ½ cups breadcrumbs  
2 cups grated cheese  
6 tablespoons tomato sauce  
¾ teaspoon salt  
10 grinds of pepper  
  
Some canola oil for brushing on the patties

### What to do:

1. Heat oven to 200C.
2. Wash the vegetable and herb.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Combine all the ingredients in a large mixing bowl. Mixture will be slightly crumbly but if it is too dry to roll into balls, add 1-2 tablespoons of water.
5. Use your hands to roll a tablespoonful of mixture into a ball.
6. You should get around 36 patties in total.
7. Place on lined baking trays, lightly brush with some oil and bake for 10 minutes, or until cooked through.
8. Serve patties in 5 serving plates with a kitchen tong in each.