White Bean and Sage Patties
From – wholeliving.com

19 oz can white beans
½ shallot, finely diced
1 small carrot, finely grated
1/3 cup yellow cornmeal
1 tsp chopped fresh sage
course salt and freshly ground black pepper
¼ cup extra-virgin olive oil

• Drain beans, reserving 2 Tbsp liquid. Transfer to a bowl and mash.
• Stir in shallot, carrot, cornmeal and sage.
• Season with salt and pepper.
• Add 1 Tbsp reserved liquid. If mixture is too dry, add the other.
• Heat large skillet over medium-high heat.
• Add 2 Tbsp oil.
• Form mixture into 12 patties (about 2 1/2” diameter each) and saute in batches until golden brown and crisp, 2 to 3 minutes per side. Repeat with remaining oil and patties.

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