

Buffalo Cauliflower Burgers



Servings:

12

Prep Time:

5 minutes

Cook Time:

30 minutes

Ingredients

- 4 cups **Riced Cauliflower**
- ½ cup **Cooked Mashed Sweet Potato**
- 2 **Eggs**
- 3 tbsp **Buffalo Sauce**
- ½ cup **Diced Yellow Onion**
- 1 cup **Almond Flour**
- ½ tsp **Garlic Powder**
- ½ tsp **Salt**
- ½ tsp **Black Pepper**
- - **Gotham Greens Lettuce**
- - **Crumbled Bleu Cheese**

Method of Preparation

Step 1

Preheat oven to 375°F.

Combine all ingredients in a bowl, except for the lettuce & bleu cheese.

Step 2

Mix well to evenly incorporate all ingredients.

Step 3

Scoop ½ cup of mix into your hands and form a patty. Place on a parchment lined baking pan.

Step 4

Bake for 30-35 minutes, until patties are cooked through.

Step 5

Wrap in lettuce, garnish with additional buffalo sauce and crumbled bleu cheese.

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