

## Chickpea Walnut Burgers

1 15-ounce can chickpeas  
2 garlic cloves  
1 TBLSP fresh rosemary leaves  
1/4 cup chopped fresh parsley leaves  
1/2 cup fine fresh bread crumbs  
3/4 cup walnuts, toasted and chopped  
1 large egg, beaten  
2 TBLSP olive oil

Rinse and drain chickpeas. In a food processor pulse garlic, onion, and rosemary until chopped coarse. Add chickpeas, parsley, and bread crumbs and pulse until just combined. Transfer mixture to a bowl and stir in walnuts, egg, and salt and pepper to taste until well combined.

Form mixture into 3-inch patties. Chill 1 hour and up to 24 hours. Heat oil in skillet until hot and cook patties until golden brown, about 4 minutes on each side.