



# BROCCOLI AND CHEEZE PATTIES

Ingredients (for 5 patties):

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- 150 gr of broccoli, boiled for 3 minutes and diced
  - 50 gr of breadcrumbs
  - 1 flax egg (1 tbsp of ground flaxseeds mixed with 3 tbsp of water)
- 50 gr of **GreenVie Gouda** flavour, grated
  - ½ tsp of black pepper • 1 tbsp of oil
  - 1 tbsp of flour • 1 tsp of salt
  - Red onion, finely chopped

Serve with:

- 2 tbsp of vegan mayo as a dip





## *instructions*

Cook the chopped onions in hot oil, for about 3 minutes and set aside.

In a bowl, add the rest of the ingredients and add in the cooked onions.

Mix nice and form patties with your hands

Cook in a preheated oven, set to 180<sup>0</sup> Celsius, for about 15-20 min.

*enjoy!* 





