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## [Veggie and Goat Cheese Quinoa Burgers](#)



[Perfectly Crafted Thick Sliced Multigrain](#)

Did someone say goat cheese? This veggie burger is a must add to your summertime recipe list.

**Prep Time:**

20

MIN

**Cook time:**

15

MIN

**Total Time:**

35

MIN

**Number of Ingredients:**

12

**Servings:**

4

**Ingredients:**

1 cup cooked quinoa

1 cup canned pumpkin or mashed cooked sweet potato

3/4 cup fresh basil or spinach, chopped

1 medium beet, peeled and shredded (3/4 cup)

1/2 cup quick-cooking oats

1/2 cup soft spreadable goat cheese (chevre)\*, divided

2 cloves garlic, minced

1/2 teaspoon salt

1/2 teaspoon ground ginger

2 tablespoons vegetable oil

4 slices Nature's Own Perfectly Crafted Multigrain Bread, toasted

Fresh basil, diced tomato, and/or sliced red onion (optional)

**Instructions:**

In a large bowl combine quinoa, pumpkin, 3/4 cup basil, beet, oats, 1/4 cup goat cheese, garlic, salt, and ginger. Mix until well combined. Cover and chill for 30 minutes or until easy to work with.

In a very large skillet, heat oil over medium heat. Meanwhile, divide the mixture into 4 portions, and press each portion into a 4-inch patty.

Cook patties in hot oil over medium heat 12 to 15 minutes or until firm and lightly browned, turning once halfway through cooking.

Spread remaining 1/4 cup goat cheese over toasted bread slices. Top with quinoa burgers. If desired, garnish with additional fresh basil, diced tomato, and/or sliced red onion.

\*If you only find regular goat cheese, in a medium bowl, beat the cheese and a few teaspoons of milk with an electric mixer until softened.

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