

Lentil Bacon Veggie Burger: A Hearty Twist on the Classic

Veggie burgers have come a long way, and this



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5 min

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INGREDIENTS

1 cup cooked lentils (brown or green lentils work best)
4 strips of bacon, cooked until crispy and crumbled
1/2 cup diced onion
1/2 cup diced bell pepper (any color)
2 cloves of garlic, minced
1/2 cup plain breadcrumbs
1 large egg
1 tsp smoked paprika
1 tsp ground cumin
Salt and black pepper to taste
4-6 burger buns (gluten-free if desired)
Toppings of your choice: lettuce, tomato, sliced avocado, pickles, red onion, ketchup, mustard, mayo, etc.

Swaps and Notes:

Lentils: Ensure your lentils are cooked but not mushy. Green or brown lentils hold their shape best. If using canned lentils, rinse them well and drain thoroughly.

Bacon: Cook the bacon until very crispy, as this provides a crucial textural element. For a vegetarian/vegan version, omit the bacon or use a plant-based bacon alternative.

Vegetables: Feel free to vary the diced vegetables. Carrots, celery, or mushrooms finely chopped would also work well.

Breadcrumbs: Panko breadcrumbs can add an extra crispiness. For a gluten-free option, use certified gluten-free breadcrumbs.

Egg: The egg acts as a binder. For an egg-free or vegan option, use a flax egg (1 tbsp ground flaxseed mixed with 3 tbsp water, let sit 5 minutes) or 1/4 cup mashed sweet potato or pumpkin puree.

Spices: Smoked paprika and cumin add depth and a smoky flavor. You can adjust these to your taste or add other spices like chili powder or oregano.

Instructions:

Combine Patty Ingredients: In a large mixing bowl, combine the cooked lentils, crumbled bacon, diced onion, diced bell pepper, minced garlic, breadcrumbs, egg, smoked paprika, cumin, and generous pinches of salt and black pepper.

Mix Thoroughly: Using your hands or a sturdy spoon, mix all the ingredients until well combined. The mixture should be cohesive enough to form patties. If it feels too wet, add a little more breadcrumbs; if too dry, add a tiny bit more egg or a splash of water.

Form Patties: Divide the mixture into 4 equal portions and shape them into burger patties, about 3/4 inch thick. Press them firmly to ensure they hold together.

Cook Patties: Heat a large skillet (cast iron works great for a nice crust) over medium heat. Add a tablespoon of olive oil or a little reserved bacon fat if desired. Place the burger patties in the hot skillet. Cook for about 4-5 minutes on each side, or until the patties are nicely browned, a good crust has formed, and they are heated through.

Toast Buns: While the patties cook, lightly toast your burger buns in the same skillet (if space allows) or in a toaster oven until slightly crispy and golden.

Assemble Burgers: Place a cooked lentil bacon veggie burger patty on the bottom half of each toasted burger bun.

Add Toppings: Top each burger with lettuce, tomato, sliced avocado, pickles, red onion, and any other desired condiments like ketchup, mustard, or mayonnaise.

Serve & Enjoy! Place the top half of the burger bun on top and serve your delicious Lentil Bacon Veggie Burgers immediately!

Tips for Success:

Don't Overcook Lentils: Cook your lentils until they are tender but still hold their shape.

Overcooked, mushy lentils will make the patties too soft.

Adjust Breadcrumbs: The amount of breadcrumbs needed can vary based on the moisture content of

your cooked lentils. Adjust as needed to get a firm, workable mixture.

Firm Patties: Press the patties together firmly. This helps them stay intact during cooking.

Hot Skillet: A hot skillet is crucial for getting a nice, crispy exterior on the veggie burgers.

Serve Warm: These burgers are best served warm, allowing the flavors to really shine.

Serving Suggestions and Pairings:

DIRECTIONS

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13. **Serve :** Warm: These burgers are best served warm, allowing the flavors to really shine.
14. **Serving Suggestions and Pairings:** These Lentil Bacon Veggie Burgers are a fantastic main course on their own. They also pair wonderfully with classic burger sides:
15. **Fries or :** Chips: A side of crispy sweet potato fries or your favorite potato chips.
16. **Side :** Salad: A simple green salad with a light vinaigrette for a refreshing contrast.
17. **Other :** Healthy Mains: If you enjoy healthy and satisfying dishes, you might also like A Light Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight for another delicious, light meal.
18. **Quick & :** Hearty Dinners: For more easy and flavorful main dishes, check out This Tomato Skillet with Okra and Sausage is My Favorite Quick Dinner Packed with Southern Flavor or This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit.
19. **Storage and Leftover Tips:** Cooked lentil bacon veggie burger patties can be stored in an airtight container in the refrigerator for up to 3-4 days. They also freeze well: place uncooked patties on a baking sheet and freeze until solid, then transfer to a freezer-safe bag for up to 3 months. Thaw in the refrigerator before cooking. Once cooked and assembled into a burger, it's best to enjoy immediately, as the buns and fresh toppings won't hold up well.
20. **More Recipes You Will Love:** If you loved the flavorful and satisfying nature of this veggie burger, you'll definitely want to explore these other fantastic and easy-to-make recipes:
21. **A Light :** Tangy Chicken Salad I Actually Crave and There's No Mayo in Sight
22. **This :** One-Pan Breakfast Bake Will Make You Skip
23. **These :** Easy Cheesy Chicken Sliders with Marinara Garlic Butter
24. **Final Thoughts:** This Lentil Bacon Veggie Burger is a testament to how delicious and satisfying plant-forward meals can be. It's packed with flavor, great texture, and offers a unique twist on the classic burger that will impress everyone at your table. Get ready to enjoy a hearty and wholesome meal that truly hits the spot!

25. What are your favorite surprising ingredients to add to veggie burgers? Share your ideas in the comments below, and don't forget to follow Chef Maniac for more incredible and innovative recipes!

SWAPS & NOTES

from the bacon, the sweetness of the onion and bell pepper, and the warmth of the smoked paprika and cumin.

It holds together beautifully, gets a nice crust when cooked, and is a complete, flavorful meal that even meat-eaters will adore.

It's a versatile addition to any menu!

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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