



Savory Potato Filled Loaf

- ½ can (20 ounce) Vegetarian Burger
- ½ cup lentils, sorted and rinsed
- 2 cups vegetable broth
- 2 tablespoons Vegetarian Express Veggie Chik Seasoning
- 1 cup cooked potatoes, roughly mashed
- 1 cup onion, chopped
- ¼ cup fresh parsley, chopped or 1 tablespoon dried
- ½ cup fresh spinach, chopped, may substitute well-drained frozen
- 1 egg, beaten, or 1 Neat egg
- 1 cup bread crumbs
- ½ teaspoon thyme
- 1 teaspoon garlic powder
- ½ teaspoon salt
- ½ teaspoon soy sauce or Bragg Liquid Aminos
- 1 package Mayacamas Savory Herb Gravy Mix, prepared per directions

Directions: In a small saucepan combine lentils with vegetable broth and Veggie Chik Seasoning. Cook until lentils are tender and broth has been reduced to about ¼ cup. In another pan, sauté ½ cup onions until lightly browned. Add potatoes, ½ teaspoon garlic powder, 1 tablespoon bread crumbs, thyme, and 1 tablespoon fresh parsley. Remove from heat and set aside. In a large bowl combine lentils, burger, spinach, remaining onion and parsley, ½ teaspoon garlic powder, egg, and soy sauce. Add bread crumbs gradually until mixture holds together. Preheat oven to 350 degrees. Place 2/3 of burger mixture in a lightly greased, glass loaf pan. Press it up the sides to form a shell about ½ inch thick. Put potato mixture in shell and top with remaining burger mix. Bake 40-45 minutes, or until top is crusty. Remove from oven and let sit 10-15 minutes. Slice and serve with gravy.

Submitted by Rae S. of North Carolina