

# White Bean and Sage Patties

*From – wholeliving.com*

19 oz can white beans  
½ shallot, finely diced  
1 small carrot, finely grated  
1/3 cup yellow cornmeal  
1 tsp chopped fresh sage  
coarse salt and freshly ground black pepper  
¼ cup extra-virgin olive oil

- Drain beans, reserving 2 Tbsp liquid. Transfer to a bowl and mash.
- Stir in shallot, carrot, cornmeal and sage.
- Season with salt and pepper.
- Add 1 Tbsp reserved liquid. If mixture is too dry, add the other.
- Heat large skillet over medium-high heat.
- Add 2 Tbsp oil.
- Form mixture into 12 patties (about 2 1/2” diameter each) and saute in batches until golden brown and crisp, 2 to 3 minutes per side. Repeat with remaining oil and patties.



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