

## Chickpea Burger Burritos



### Ingredients

- |                            |                                 |
|----------------------------|---------------------------------|
| 1 can chickpeas, rinsed    | 6 scallions, trimmed and rinsed |
| 1 egg                      | 2 tablespoons all-purpose flour |
| 1 tablespoon fresh oregano | ½ teaspoon ground cumin         |
| 1 teaspoon salt            | 2 tablespoon olive oil          |
| 1 pack Azteca tortillas    |                                 |

### Directions

#### ***For Tahini sauce:***

- ½ cup low-fat plain yogurt*
- 2 tablespoon Tahini sauce*
- 1 tablespoon lemon juice*
- 1/3 cup chop parsley*
- 1 teaspoon salt*

Place chickpeas, scallions, egg, flour, oregano, cumin and salt in a food processor. Pulse, stopping once or twice to scrape down the sides, until a coarse mixture forms that holds together when pressed. (The mixture will be moist.) Form into 4 patties.

Heat oil in a large nonstick skillet over medium-high heat. Add patties and cook until golden and beginning to crisp, 4 to 5 minutes. Carefully flip and cook until golden brown, 2 to 4 minutes more. Prepare sauce by combining yogurt, Tahini sauce, lemon juice, parsley and salt in a medium bowl.

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Warm tortillas per package directions. Divide the patties among the tortillas and serve with the sauce.  
Ingredient Note: Tahini is a thick paste made from ground sesame seeds.