

Scallion Quinoa Patties with Lemon Garlic Paprika Aioli

Recipe By Esther Deutsch



Cooking and Prep:  50
m

Serves:  2

Contains:  

Preference: Parve

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (13)

Quinoa Patties

- 2 and 1/2 cups cooked quinoa, prepared according to package directions
- 4 eggs
- 1 cup flavored cornflake crumbs
- 1 and 1/4 teaspoons kosher or [Tuscanini Sea Salt](#)
- 4 cloves garlic, minced or 4 cubes [Gefen Frozen Garlic](#)
- 1 cup scallions, sliced

fresh black pepper, to taste

oil for frying

For the Lemon Garlic Paprika Aioli

1/2 cup **Gefen Mayonnaise**

2 tablespoons fresh lemon juice

5 cloves garlic, minced or 5 cubes **Gefen Frozen Garlic**

1 tablespoon water

1/2 teaspoon paprika

Start Cooking

Prepare the Patties

Yields 10–12 patties.

1. In a medium bowl, mix quinoa, eggs, cornflake crumbs, salt, garlic, scallions, and pepper until well combined.
2. In a skillet, heat oil on medium heat until hot. Form patties and fry over medium heat for approximately five to six minutes per side, until golden and crispy. Transfer patties to a plate.
3. Mix aioli ingredients until well combined and serve on top of patties. Serve the patties warm, or at room temperature.

Variation:

Sliced chives can be used in place of scallions.