



Makes 8 burgers
Preparation Time: 25 minutes
Cook Time: 50 minutes

INGREDIENTS:

3 lb. Yukon gold potatoes,
peeled and cut into large pieces

2 cups packed fresh cilantro
leaves + ¼ cup finely chopped
fresh cilantro

2 tablespoons lime juice

8 to 10 cloves garlic, minced

2 teaspoons grated fresh ginger

1¼ teaspoons ground turmeric

¾ teaspoon sea salt

1½ cups chickpea flour

¾ teaspoon ground cumin

½ teaspoon cayenne pepper

¼ teaspoon baking soda

1¼ cups unsweetened,
unflavored plant-based milk

½ of a jalapeño, seeded (keep
some seeds if you like heat)

2 tablespoons lemon juice

8 whole wheat burger buns,
toasted

Sriracha sauce (optional)

Bombay Potato Burgers with Cilantro Chutney

This tantalizing recipe combines your favorite curry flavors into the familiar shape of a veggie burger. Tender Yukon gold potato patties are seasoned with cilantro, turmeric, ginger, lime, and garlic before being dipped in a spicy cumin-infused batter. While the patties bake to crisp perfection, you can quickly whip up a tangy cilantro chutney to take the place of your standard burger sauces. Simply sandwich each potato patty between whole wheat buns, top with chutney and sriracha (if you like spice), and dig in! Don't worry if these burgers stick to the parchment or silicone as they bake; they're served smashed, so they don't need to look perfect.

For more unique veggie burger recipes, check out these tasty ideas:

- [Pineapple Teriyaki Burgers](#)
- [Grilled Mushroom Burgers with Tarragon Crema](#)
- [Mediterranean Chickpea Burgers](#)
- Or take a look at our full [collection of veggie burgers](#)

By Darshana Thacker Wendel

- 1 Place potato pieces in a steamer basket in a large saucepan. Add water to saucepan to just below basket. Bring to boiling. Steam, covered, 20 minutes or until very tender. Transfer to a large bowl; let cool.
- 2 Preheat oven to 350°F. Line a baking sheet with a silicone baking mat.
- 3 Coarsely mash potatoes. Place 5 cups mashed potatoes in a large bowl. Add cilantro, lime juice, garlic, ginger, ½ teaspoon of the turmeric, and ½ teaspoon of the salt; mix well. Shape mixture into eight balls, using ½ cup mixture per ball.
- 4 In a bowl whisk together the remaining ¾ teaspoon turmeric and ¼ teaspoon salt and the next four ingredients (through baking soda). Add milk; whisk into a smooth batter.
- 5 Roll potato balls in batter and place on the prepared baking sheet. Bake 20 to 30 minutes or until heated through.
- 6 For Cilantro Chutney, in a blender combine the 2 cups of packed cilantro leaves, jalapeño, and lemon juice. Cover and blend into a coarse sauce. Season with sea salt.
- 7 Spread Cilantro Chutney on bottom halves of buns. Top with potato balls and, if desired, sriracha. Add bun tops. Press gently to smash burgers.