

Spinach Quinoa Oat Patties

P	SERVINGS	Ō	COOKING TIME
	6		10 min

Spinach Quinoa Oat Patties make for a perfect vegetarian lunch or dinner addition. These oatmeal patties are delicious on their own but can also be transformed into a meatless burger. It only takes 10 minutes to whip up this versatile dish and enjoy.

Ingredients

- 2¹/₂ cups quinoa, precooked
- 3/4 cup Quaker® Oats-Old Fashioned
- 4 eggs
- 7 oz Feta cheese
- 4 cups fresh spinach, chopped
- Sea salt & pepper to taste
- Olive oil for frying

Cooking Instructions

- 1. In a large mixing bowl, place cooked quinoa, oats, eggs, Feta cheese, chopped spinach, salt and pepper and combine until all is mixed.
- 2. Place in the fridge to set for 30 minutes.
- 3. Take out the mixture and form 10 to 12 patties with your hands.
- 4. Heat the oil in a frying pan on medium heat.
- 5. Add the patties and fry for about 2-3 minutes on each side or until golden brown.