Black Bean Burgers

2 cans black beans, rinsed

2 Tablespoons flour

2 eggs

2 Tablespoons scallions, sliced

3 Tablespoons fresh cilantro, minced

2 cloves garlic, minced

1 teaspoon cumin

1/2 teaspoon coriander

1/4 teaspoon salt

1/4 teaspoon pepper

1 cup tortilla chips

2 teaspoons vegetable oil

6 hamburger buns

Line baking sheet with triple layer of paper towels. Spread beans over towels and let stand 15 minutes.

Whisk together flour and eggs in a large bowl.

Stir in scallions, cilantro, garlic, cumin, coriander, salt and pepper.

Fold bean mixture into egg mixture.

Divide dough into 6 equal portions. Cover and refrigerate at least 1 hour or up to 24 hours. (Patties can be placed in individual plastic bags and then a ziploc bag and frozen for up to 2 months.)

Heat oil in skillet and cook patties until bottoms are browned and crisp on both sides.

Transfer burgers to buns and top with condiments of your choice.