**Mushroom, Walnut and Lentil Burgers with Sweet Potato Wedges**

Serves 2

**For the crunchy salsa**

* 1 small yellow pepper, seeds removed and discarded, finely chopped
* ½ small onion, finely diced
* 1 stick celery, finely diced
* 6 cherry tomatoes, finely chopped
* 1 tbsp lime juice
* Pinch of salt
* Pinch of ground black pepper
* ½ small red chilli, very finely diced

**For the sweet potato wedges**

* 2 large sweet potatoes, peeled and cut into wedges
* 2 tbsp olive oil
* Pinch of salt
* Pinch of pepper

**For the burgers**

* 2 tbsp walnuts, chopped into small pieces
* 2 tbsp olive oil
* 1 onion, finely diced
* 2 cloves garlic, crushed
* 150g chestnut mushrooms, finely chopped
* 1 tsp smoked paprika
* ½ tsp ground cumin
* Pinch of cayenne pepper
* Pinch of salt
* Pinch of ground black pepper
* ½ x 390g can green lentils, drained and rinsed
* 10g coriander, finely chopped
* 40g wholemeal breadcrumbs
1. Preheat the oven to 180°C / gas mark 4.
2. Prepare the salsa by combining the first five ingredients in a small bowl, then season to taste with salt, pepper and chilli and set aside.
3. Arrange the sweet potato wedges on a baking tray, drizzle with 1 tbsp of olive oil, season, and bake for about 20 minutes until tender.
4. For the burgers, warm a small frying pan over a medium heat, add the walnuts and toast for a few minutes, stirring occasionally. Note: walnuts burn easily. When the walnuts are toasted, set them aside to cool.
5. Heat 1 tbsp of the olive oil in a large non-stick, deep-sided frying pan over a medium heat. Add the onion and garlic and cook for 5 minutes or until softened.
6. Add the mushrooms and spices, cooking for a further 5 minutes, then season to taste. Take the pan off the heat and leave the mushrooms to cool slightly.
7. Add the mushroom mixture and lentils to a food processor and blend until smooth.
8. Transfer the mushroom and lentil mixture into a large mixing bowl then combine with the walnuts, coriander and breadcrumbs.
9. Form this mixture into two large, or four small, patties.
10. Cook the patties by heating a large non-stick frying pan over a high heat. Once hot, add the remaining olive oil and gently place the burgers into the pan.
11. Cook each side for 2 to 3 minutes or until the outside of the patties start to colour and turn crispy. Flip the burgers gently to avoid them breaking up.
12. Serve the patties hot with the crunchy salsa and the sweet potato wedges.