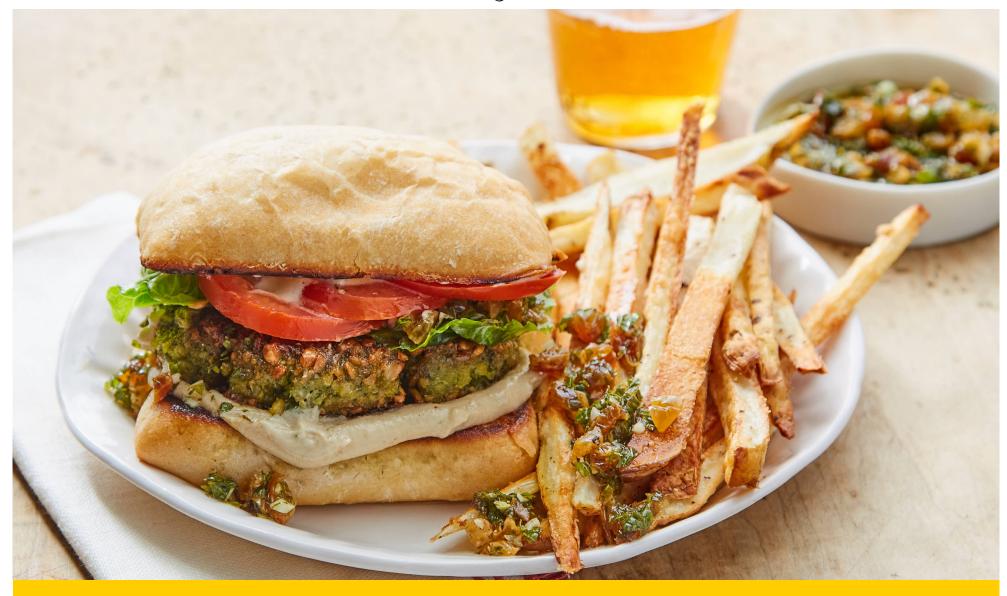
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Falafel Burgers & Sweet Potato Fries

with Mint Pesto & Tahini Sauce





30-40min 2 Servings

There's a new veggie burger in town! We use flavorful pre-made falafel as the base for these gyro-esque burgers. After a quick shallow fry, the patties develop a golden crust on the outside while staying tender in the center. We top them with classic burger fixings like lettuce and tomatoes but add a tahini sauce and homemade mint pesto to match the Mediterranean theme. And for any deluxe burger plate, fries are a must!

What we send

- 2 sweet potatoes
- 1 plum tomato
- ¼ oz fresh mint
- 1 oz golden raisins 12
- 2 ciabatta rolls 1
- ½ lb pkg falafel
- 1 oz tahini 11
- 1 lemon
- 1 romaine heart

What you need

- all-purpose flour 1
- · olive oil
- kosher salt & ground pepper
- garlic
- white wine vinegar (or red wine vinegar) ¹⁷
- sugar

Tools

- · rimmed baking sheet
- medium nonstick skillet

Cooking tip

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Allergens

Wheat (1), Sesame (11), Sulphur dioxide and sulphites (12), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1150kcal, Fat 54g, Carbs 149g, Protein 26g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Place a rimmed baking sheet on upper oven rack to preheat. Scrub **potatoes**, then cut lengthwise into ¼-inch thick fries. In a large bowl, toss **potatoes** with **1 tablespoon flour**, **2 teaspoons** oil, and season with salt and pepper. Finely chop **2 teaspoons garlic**. Thinly slice **tomato** into rounds.



2. Roast oven fries

Carefully transfer **potatoes** to preheated baking sheet and spread into a single layer. Roast on upper oven rack until potatoes are tender and browned, 16-20 minutes. Once **fries** are done roasting, reduce oven to 200°F and keep warm until step 5.



3. Make mint pesto

Pick and finely chop mint leaves; discard stems. Coarsely chop golden raisins. In a small bowl, combine mint, chopped raisins, half of the chopped garlic, 2 tablespoons oil, and 1 teaspoon vinegar. Season to taste with salt and pepper; set aside until step 6. Split rolls, if necessary; brush cut sides of rolls with oil.



4. Fry falafel burgers

Meanwhile, form **falafel** into 2 equalsized patties, pressing lightly. Heat ½inch oil in a medium nonstick skillet over medium-high. Once oil is shimmering (should sizzle vigorously), add falafel patties and cook until browned, 3-4 minutes. Carefully flip patties and press to flatten; cook, 3-4 minutes more. Transfer to a paper towel-lined plate and sprinkle with salt.



5. Make sauce & toast rolls

Meanwhile, in a small bowl, combine tahini, remaining garlic, 1 tablespoon each of oil, lemon juice, and water, and a pinch of sugar. Stir in water, 1 tablespoon at a time, as needed to thin. Season to taste with salt and pepper. Remove fries from oven. Switch oven to broil; toast rolls directly on upper oven rack until lightly toasted all over, 2-3 minutes (watch closely).



6. Finish & serve

Separate half of the lettuce leaves (save rest for own use) from stem, then halve leaves crosswise. Drizzle some of the tahini sauce on rolls and place falafel patties, lettuce, tomatoes, mint pesto, and tahini sauce on top. Serve falafel burgers with oven fries and remaining tahini sauce on the side for dipping. Enjoy!