MARLEY SPOON

Falafel Burgers

with Mint Pesto, Tahini Sauce & Fries

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 russet potatoes
- 1 plum tomato
- ¼ oz fresh mint
- 1 oz golden raisins
- 2 ciabatta rolls [1]
- ½ lb pkg falafel
- 1 oz tahini [2]
- 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)
- sugar

Tools

- rimmed baking sheet
- medium nonstick skillet

Cooking tip
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Allergens
Wheat (1), Sesame (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving
Calories 1100kcal, Fat 54g, Carbs 135g, 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 equal-sized patties, pressing lightly. Heat **⅛-inch 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!