

MARLEY SPOON



Actual Veggies Black Burger

with Cheddar & Chipotle Ranch Wedge



ca. 20min



2 Servings

A great burger is more than the sum of its parts. Black beans make up the Actual Veggies black burger with its crunchy exterior and soft interior. Our cheddar melts perfectly over the golden patties that rest on warm, toasted buns with fresh tomatoes, onions and garlic mayo. Chipotle ranch dresses up a crisp wedge salad with toasted sunflower seeds for this speedy and satisfying meal.

What we send

- 1 plum tomato
- 1 yellow onion
- garlic
- 1 romaine heart
- 1 oz mayonnaise ^{3,6}
- 1½ oz ranch dressing ^{3,7}
- ¼ oz chipotle chili powder
- 2 potato buns ^{1,7,11}
- Actual Veggies® black burger
- 2 oz shredded cheddar-jack blend ⁷
- 1 oz salted sunflower seeds

What you need

- kosher salt & ground pepper
- neutral oil

Tools

- medium skillet

Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 870kcal, Fat 55g, Carbs 78g, Protein 27g



1. Prep ingredients

Thinly slice **tomato** crosswise. Thinly slice **half of the onion** into rings (save rest for own use). Finely chop **½ teaspoon garlic**. Separate **2 lettuce leaves** and halve crosswise. Cut **remaining romaine heart** lengthwise into 2 wedges; discard stem end.



4. Cook veggie burgers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **veggie burgers** and cook until well browned on one side, 3-5 minutes. Flip burgers, sprinkle with **cheese**, cover and cook until cheese is melted, 3-5 minutes more.



2. Prep mayo & ranch

In a small bowl, combine **mayo, garlic**, and **1 teaspoon water**; season to taste with **salt and pepper**.

In a medium bowl, combine **ranch dressing, 1 tablespoon each of oil and water**, and **¼-½ teaspoon chipotle powder** (or more or less, depending on heat preference); season to taste with **salt and pepper**.



5. Finish burgers

Spread some **garlic mayo** on the **bottom buns**, then layer with **lettuce leaves, burgers, onions, and tomatoes**. Drizzle **romaine wedges** with **chipotle ranch** and sprinkle with **sunflower seeds**.



3. Toast buns

Lightly brush cut sides of **buns** with **oil**. Working in batches if necessary, heat a medium skillet over medium-high. Add buns to skillet, cut side down. Cook until lightly toasted, 1-2 minutes. Transfer to plates.



6. Serve

Enjoy!