

DINNERLY



Actual Veggies® Black Burger with Caramelized Onions & Garden Salad



20-30min



2 Servings

We're gonna tell you a fairytale. It starts with a perfectly cooked black bean burger with crispy, browned edges. The burger meets a batch of sweet, caramelized onions, then along come some tomatoes that were hanging in the sun. Those juicy wedges mingle with cider vinegar, a touch of sugar and salt, and olive oil. Hold up. Is this a fantasy? Or is it just Dinnerly goodness? We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 plum tomato
- 1 romaine heart
- ½ lb pkg Actual Veggies® black burger
- 2 artisan buns ^{1,2,3,4}

WHAT YOU NEED

- apple cider vinegar (or white wine vinegar)
- sugar
- kosher salt & ground pepper
- olive oil

TOOLS

- large skillet

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 720kcal, Fat 31g, Carbs 102g, Protein 19g



1. Prep veggies

Halve **onion** lengthwise, then cut crosswise into ¼-inch slices. Finely chop **1 slice of onion** (2–3 tablespoons) and reserve for step 2.

Cut **tomato** lengthwise into 8 wedges through the core. Halve **lettuce** lengthwise; cut crosswise into 1-inch pieces, discarding end.



2. Marinate tomatoes

In a large bowl, whisk to combine **chopped onion**, **2 teaspoons vinegar**, and ¼ **teaspoon each of sugar and salt** until sugar is dissolved. Whisk in **2 tablespoons oil**. Stir in **tomatoes**; season with **a few grinds of pepper**. Set aside until ready to serve.



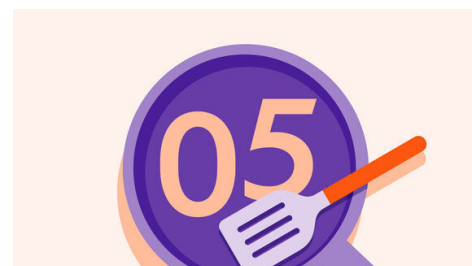
3. Caramelize onions

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **sliced onions** and ¼ **teaspoon salt**. Cook until softened and beginning to brown, about 6 minutes. Add **2 tablespoons water** and **2 teaspoons sugar**. Continue cooking, stirring occasionally, until liquid is evaporated and onions are deeply browned, 4–5 minutes. Transfer to a bowl and cover to keep warm. Wipe out skillet.



4. VEGGIE BURGER VARIATION

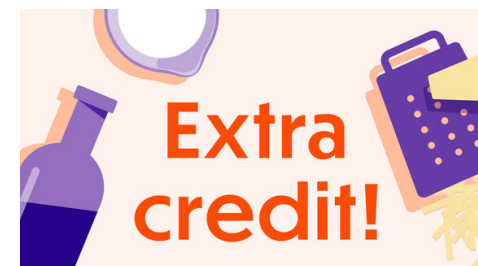
Heat **2 teaspoons oil** in same skillet over high until hot. Add **Actual Veggies burgers**. Cook, undisturbed, until edges are browned and burgers are warmed through, 2–3 minutes per side. Transfer to plates.



5. Finish & serve

Add **buns**, cut-sides down, and cook until lightly toasted, about 1 minute. Add **lettuce** to bowl with **tomatoes** and gently toss to combine.

Serve **veggie burgers** on **toasted buns** topped with **caramelized onions** and **some of the dressed lettuce**, if desired. Serve **remaining salad** alongside. Enjoy!



6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!