



Tex-Mex Veggie Burger

with Broccoli Slaw



30-40min



2 Servings

If you don't have a grill or grill pan, heat a large heavy skillet over medium-high. Add seasoned onions and peppers and cook until tender and charred in spots, about 10 minutes. Transfer vegetables to a plate. Wipe out skillet, then heat 1 teaspoon oil in same skillet over medium-high. Add veggie burgers, and cook, until cooked through, about 6 minutes per side.

What we send

- 1 red onion
- 1 bell pepper
- ½ lb broccoli
- 2 oz mayonnaise ^{1,3}
- garlic
- ¼ oz Tex-Mex spice blend
- ½ lb pkg Actual Veggies® black burger
- 2 artisan buns ^{1,2,3,4}

What you need

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

Tools

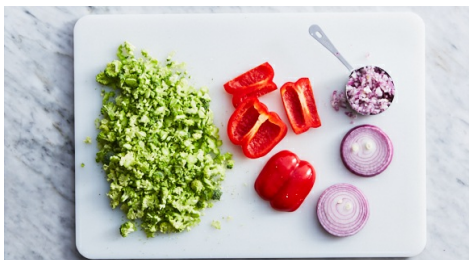
- grill or grill pan
- microplane or grater

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

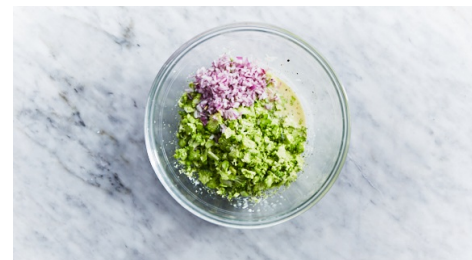
Calories 760kcal, Fat 41g, Carbs 88g,
Protein 20g



1. Prep ingredients

Light a grill, if using, and **oil** the grates.

Halve and slice **all of the onion** into ½-inch thick rounds, keeping slices intact. Finely chop ¼ of the onion slices. Cut **pepper** into quarters, then remove stem and seeds. Trim stem ends from **broccoli**, then finely chop florets.



2. Make broccoli slaw

In a large bowl, whisk to combine **2 tablespoons each of vinegar and mayonnaise, 1 tablespoon oil, ½ teaspoon each of salt and sugar, and a few grinds of pepper**. Finely grate **1 large garlic clove** into **dressing**; whisk to combine. Add **broccoli** and **chopped onions** and toss to combine.



3. Season & grill vegetables

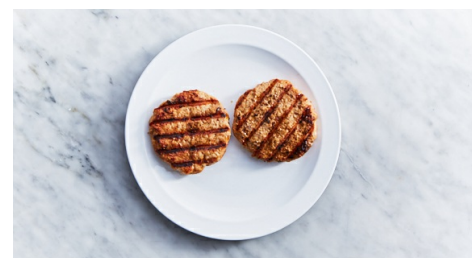
Heat a grill pan over medium-high, if using.

Brush **onion slices** and **peppers** with **1 tablespoon oil** and **½ teaspoon Tex-Mex spice**. Add to grill or grill pan and cook over medium heat, turning, until tender and charred in spots, 14-16 minutes (watch closely). Transfer to cutting board and slice peppers into 1-inch strips. Separate onion into rings.



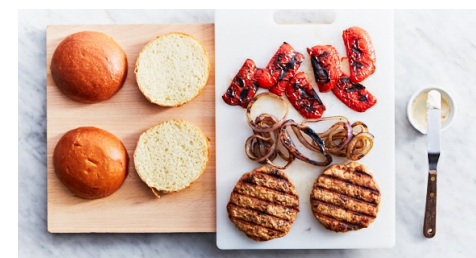
4. Prep burgers

Meanwhile, drizzle **Actual Veggies patties** lightly with **oil**. Season all over with **½ teaspoon Tex-Mex spice**.



5. Grill burgers

Push **vegetables** to the side to make room, if necessary. Add **burgers** to grill or grill pan. Cook without disturbing until lightly charred on the bottom, 3-4 minutes. Flip and grill until heated through, 3-4 minutes more. (Watch closely and reduce heat if necessary.)



6. Build burgers & serve

Split **buns** open (toast, if desired) and spread **remaining mayonnaise** on the bottom halves. Place **peppers** on **buns** and top with **veggie burgers** and **onions**. Close and cut in half, if desired. Serve **veggie burgers** with **broccoli slaw** alongside. Enjoy!