

# MARLEY SPOON



## **Actual Veggies® Burger** with Sweet Potato Fries & Dijonnaise

 30-40min  2 Servings

We're serving up some hearty Actual Veggies® patties on toasted artisan buns with homemade Dijonnaise, crisp lettuce, and juicy tomatoes. A side of oven-fries and boom, we have an all-veggie, crave-worthy pub-style burger platter.

## What we send

- 1 sweet potato
- 1 plum tomato
- 1 romaine heart
- ¼ oz Dijon mustard
- 2 oz mayonnaise <sup>1,3</sup>
- 2 artisan buns <sup>1,2,3,4</sup>
- ½ lb pkg Actual Veggies® black burger

## What you need

- olive oil
- kosher salt & ground pepper

## Tools

- rimmed baking sheet
- medium nonstick 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 970kcal, Fat 51g, Carbs  
118g, Protein 21g



### 1. Roast sweet potato fries

Preheat oven to 425°F with a rack in the lower third.

Scrub **sweet potato**; cut lengthwise into ¼-inch thick slabs, then cut each slab into ¼-inch thick sticks. On a rimmed baking sheet, toss sweet potatoes with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until golden brown and tender, flipping after 15-20 minutes, 25-30 minutes total.



### 4. Cook burgers

Heat **2 teaspoons oil** in same skillet over medium-high. Add **Actual Veggies® burgers** and cook, turning once, until browned, 2-3 minutes per side (add **½ tablespoon oil** after flipping if skillet is too dry).



### 2. Prep ingredients

Cut **tomato** crosswise into ¼-inch thick rounds; sprinkle with **a pinch of salt**. Separate **lettuce leaves**.

In a small bowl, stir to combine **Dijon mustard** and **mayonnaise**. Season to taste with **salt** and **pepper**; set **Dijonnaise** aside until ready to serve.



### 5. Finish & serve

Spread **some of the Dijonnaise** over **top half of buns**. On **bottom half of buns**, stack **Actual Veggies® burgers**, **lettuce**, and **tomatoes**. Serve with **sweet potato fries** alongside, and **remaining Dijonnaise** for dipping. Enjoy!



### 3. Toast buns

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Split **buns** and add to skillet, cut side down. Cook until lightly toasted, 1-2 minutes. Transfer to plates.



### 6. Check us out!

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