

MARLEY SPOON



Black Bean Cheeseburger & Sweet Potato Fries

with Bacon



40min



2 Servings

We're kicking the black bean burger up a notch with the ultimate toppings—crisp bacon, melted cheese, pickled onions—just no beef! We avoid a soggy burger by drying the black beans before spicing them up with chipotle powder. Super crispy oven fries bake while we quick pickle onions. The bacon on top also provides tasty fat to sear the burgers in, so with all this flavor, nobody will ask 'where's the beef?'

What we send

- 2 sweet potatoes
- 1 yellow onion
- 4 oz pkg thick-cut bacon
- 15 oz can black beans
- 1 oz panko ⁴
- 2 (1 oz) mayonnaise ^{1,3}
- ¼ oz chipotle chili powder
- 2 artisan buns ^{1,2,3,4}
- 2 oz shredded cheddar-jack blend ²
- 1 romaine heart

What you need

- all-purpose flour ⁴
- neutral oil
- kosher salt & ground pepper
- distilled white vinegar (or apple cider vinegar)
- sugar
- 1 large egg ¹
- ketchup

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 1440kcal, Fat 68g, Carbs 155g, Protein 56g



1. Bake sweet potato fries

Preheat oven to 425°F with racks in the upper and lower thirds.

Scrub **potatoes**; cut lengthwise into ½-inch thick fries. Toss in a large bowl with **1 tablespoon flour** and **1 tablespoon oil**; season with **salt** and **pepper**. Spread into a single layer on a rimmed baking sheet. Roast on bottom oven rack until tender and browned on bottom, about 20 minutes.



4. Make black bean patties

Meanwhile, transfer **black beans** to a medium bowl and mash with a fork or potato masher until softened but large chunks still remain. Add **chopped onions, panko, 1 large egg, 1 tablespoon each of mayo and flour, ½ teaspoon each of chipotle powder and salt, and a few grinds of pepper**. Mix together until evenly combined. Divide into 2 equal portions and form into 1-inch thick patties.



2. Prep ingredients

Thinly slice **half of the onion**. In a medium bowl, whisk together **¼ cup water, 2 tablespoons vinegar, 1 tablespoon sugar, and 1 teaspoon salt**; add sliced onions and toss to coat.

Finely chop **2 tablespoons onion** (save rest for own use). Cut **bacon** into 4-inch strips, if needed. Drain **black beans** (don't rinse), then transfer to a paper towel-lined plate and pat dry.



5. Finish fries & toast buns

Brush **cut sides of buns** with **some of the bacon grease**. Flip **fries** and return to bottom oven rack. Add buns, cut side up, directly to top oven rack. Bake until buns are toasted and fries are cooked through, 6–10 minutes.

Meanwhile, heat skillet with bacon fat over medium-high. Add **black bean patties**; cook, undisturbed, until browned and crusty on the bottom, about 5 minutes.



3. Cook bacon

Place **bacon** in a medium nonstick skillet. Set skillet over medium-high heat and cook until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate, reserving fat in skillet.



6. Finish & serve

Flip **burgers** and top with **cheese**, then cover and reduce heat to medium. Cook until bottoms are browned and cheese is melted, 4–5 minutes. Cut **2 romaine leaves** crosswise (save rest for own use). Spread **remaining mayo** on **bottom buns**, then add **burgers**. Top with **bacon, lettuce, pickled onions, and ketchup**, if desired. Serve **burgers** with **fries**. Enjoy!