

# MARLEY SPOON



## Actual Veggies® Black Cheeseburger with Bacon

& Oven Fries



30-40min



2 Servings

We're kicking Actual Veggies' black bean burger up a notch with the ultimate toppings—crisp bacon, melted cheese, pickled onions—just no beef! 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 potatoes
- 1 yellow onion
- 4 oz pkg thick-cut bacon
- 2 artisan buns <sup>1,2,3,4</sup>
- Actual Veggies® black burger
- 2 oz shredded cheddar-jack blend <sup>2</sup>
- 1 romaine heart
- 2 oz mayonnaise <sup>1,3</sup>

## What you need

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

## 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 1350kcal, Fat 68g, Carbs 140g, Protein 50g



### 1. Bake fries

Preheat oven to 450°F with racks in the upper and lower thirds.

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



### 4. Finish fries & toast buns

Brush cut sides of **buns** with **some of the bacon fat**. Flip **fries** and return to lower oven rack. Place buns, cut side up, directly on upper oven rack. Bake until buns are toasted and fries are cooked through, 6-10 minutes.



### 2. Prep ingredients

Meanwhile, halve **onion** and thinly slice one half (save rest for own use).

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.

Cut **bacon** into 4-inch strips, if necessary.



### 5. Cook burgers

Meanwhile, heat skillet with **remaining bacon fat** over medium-high. Add **black burgers**; cook, undisturbed, until browned and crusty on the bottom, 2-3 minutes. Flip and top with **cheese**, then cover and reduce heat to medium. Cook until bottoms are browned and cheese is melted, 2-3 minutes more.



### 3. Cook bacon

Place **bacon** in a medium nonstick skillet. Cook over medium-high heat 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

Cut **2 lettuce leaves** crosswise (save rest for own use). Spread **mayo** on **bottom buns**, then add **burgers**, **bacon**, **lettuce**, **pickled onions**, and **ketchup**, if desired.

Serve **black bean cheeseburgers** with **fries**. Enjoy!