

DINNERLY

Black Bean Cheeseburgers

with Pickled Onions & Sweet Potatoes



2 Servings

WHAT WE SEND

- 2 sweet potatoes
- 2 potato buns ¹
- 15 oz can black beans
- ¼ oz chipotle chili powder
- 1 red onion
- 2 oz shredded cheddar-jack blend ⁷
- 1 romaine heart
- 1 oz panko ¹

WHAT YOU NEED

TOOLS

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Bake fries

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

Scrub **sweet potatoes**; cut lengthwise into ½-inch thick fries. Toss in a large bowl with **1 tablespoon flour** and **2 teaspoons 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. Finish fries & toast buns

Brush **cut sides of buns** with oil. Flip **fries** and return to bottom oven rack. Add buns, cut side up, to baking sheet with fries. Bake until buns are toasted and fries are cooked through, 6–10 minutes.

Meanwhile, heat 2 tablespoons oil in a nonstick skillet over medium-high. Add **black bean patties**; cook, undisturbed, until browned and crusty on the bottom, about 5 minutes.



2. Prep ingredients

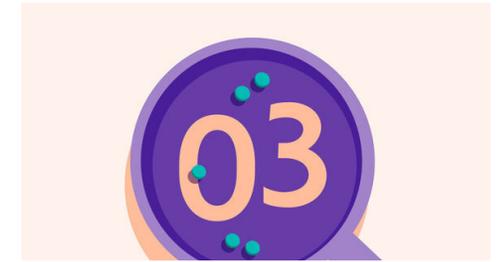
Halve and thinly slice **half of the onion**. In a medium bowl, whisk together **¼ cup water**, **2 tablespoons vinegar**, **1 tablespoon sugar**, and **1 teaspoon salt**; add sliced onions and toss to coat.

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



5. 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 **ketchup** on **bottom buns**, then add **burgers**. Top with **lettuce**, and **pickled onions**. Serve **burgers** with **fries**. Enjoy!



3. 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 ketchup 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.



6.

Questions about the recipe? Cooking hotline: **888-267-2850** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at dinnerly.com    **#dinnerly**