



Actual Veggies Black Bean Burger

with Sweet Potato Fries & Wedge Salad



40-50min



2 Servings

What we send

- 2 potato buns ¹
- 1 sweet potato
- 2 oz guacamole
- 1 romaine heart
- ¼ oz tex mex spice blend
- 1 plum tomato
- 1 yellow onion
- Actual Veggies black burger

What you need

- 8 tablespoons olive oil +
- 1 tablespoon red wine vinegar
- kosher salt & ground pepper
- pinch of sugar

Tools

- medium skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 0kcal



1. Prep ingredients

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

Cut sweet potato into ½-inch thick wedges.

Peel onion and thinly slice 4-5 rounds for burgers. Halve remaining onion and thinly slice ¼-cup.



2. Pickle onions

In a small bowl, combine ¼-cup sliced onion with 1 tablespoon vinegar and a pinch each of salt and sugar. Set aside



3. Roast potatoes

Directly on sheet tray, toss potatoes with 2 tablespoons oil and season with salt and pepper. Spread into an even layer and transfer to lower oven rack, bake until browned on the underside, 20-25 minutes. Flip fries and continue to cook until browned, 8-10 minutes more.

Toss fries with desired amount of tex-mex seasoning directly on sheet tray (start with 2 teaspoons and add more to taste).



4. Prep garnish

Thinly slice tomato. Remove two lettuce leaves from romaine and cut in half. Wedge remaining lettuce.



5. Cook burgers & buns

Lightly brush cut sides of buns with oil. Working in batches if necessary, heat a medium skillet over medium-high. Add buns to skillet, cut side down. Cook until lightly toasted, 1-2 minutes. Transfer to plates.

Heat 1 tablespoon oil in same medium skillet over medium high. Add burgers and cook until well browned and warmed through, 3-5 minutes per side.







6. Assemble

Remove pickled onions from liquid using a fork and transfer to a small bowl. Whisk 2 tablespoons oil into pickling liquid; season to taste with salt and pepper.

Layer lettuce onto buns and top with burger, guacamole, raw red onion, and tomatoes. Serve with taco fries on the side. Dress lettuce wedges with pickled onions and dressing. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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