

DINNERLY



Actual Veggies™ Black Burger & Oven Fries

with Special Sauce



30-40min



2 Servings

Nothing beats an Actual veggie burger! A vegan rainbow blend of ingredients including black beans, parsnip, red pepper, carrot and quinoa, packed full of protein and fiber goodness. And that magical secret sauce? It's ketchup + mayo + chopped pickles. Oops...make that not-so-secret-anymore, but still magical. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 1½ oz dill pickle slices
- ½ lb pkg Actual Veggies black burger
- 2 potato buns ^{1,7,11}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- ketchup
- mayonnaise ³

TOOLS

- rimmed baking sheet
- grill pan or large heavy skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Egg (3), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 790kcal, Fat 34g, Carbs 110g, Protein 19g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third.

Halve **potatoes** lengthwise, then cut into ½-inch thick wedges. On a rimmed baking sheet, toss with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on upper oven rack until golden-brown and crisp, 20–25 minutes.



2. Make sauce

Finely chop half of the **pickles**; slice remaining half into rounds, if necessary, and set aside for step 5.

In a small bowl, stir to combine **chopped pickles**, **¼ cup mayonnaise**, and **2 tablespoons ketchup**; season to taste with **salt** and **pepper**; set aside until ready to serve.



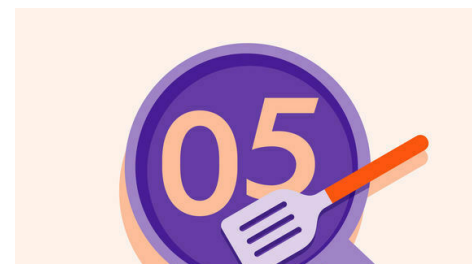
3. Heat veggie burgers

Heat **veggie burgers** according to package instructions.



4. Toast buns

Heat **2 teaspoons oil** in a grill pan or large skillet over medium-high. Add **buns**, cut-sides down, and cook until lightly toasted, 1–2 minutes. Transfer to plates.



5. Assemble burgers & serve

Toss **potatoes** with ½ **teaspoon** each of **salt** and **pepper**. Place **burgers** on **toasted buns** and top with **a dollop of special sauce** and **reserved sliced pickles**.

Serve **veggie burgers** with **oven fries** and **remaining special sauce** on the side for dipping. Enjoy!



6. Did you know?

Although reducing food waste is a top priority, sometimes in spite of best efforts, we end up with leftovers in our test kitchen and packing facilities. When that happens, we still make sure it doesn't go to waste. One way of ensuring all of our nutritious food ends up on a table is by donating to local charities like Table to Table and Grace Place.