



## Guacamole Actual Veggies™ Black Bean Burger

with Cheese, Taco-Spiced Fries & Salsa



30-40min



2 Servings

Holy guacamole! This burger ticks all the boxes. An Actual Veggies™ black bean patty sits on top of a toasted buttery potato bun stacked with melted cheddar cheese, creamy guacamole, and tangy pickled shallots. A side of taco-spiced oven fries, with tomato salsa for dipping, completes this pretty perfect dinner.

## What we send

- 2 potatoes
- 1 shallot
- Actual Veggies black burger
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 potato buns <sup>1,7,11</sup>
- ¼ oz taco seasoning
- 2 oz guacamole
- 4 oz salsa

## What you need

- neutral oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar) <sup>17</sup>
- sugar

## Tools

- rimmed baking sheet
- medium skillet

## Cooking tip

Want to see helpful cooking tips, tricks, and bonus Marley Spoon content? Follow us on Instagram @marleyspoon or TikTok @marleyspoonus for more!

## Allergens

Wheat (1), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 920kcal, Fat 41g, Carbs 122g, Protein 28g



### 1. Roast fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then quarter and cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and a **pinch each of salt and pepper**. Spread into an even layer. Roast on lower oven rack until potatoes are golden on the bottom, 20-25 minutes.



### 4. Cook cheeseburgers

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

Flip burgers, then top each with **cheese**; add **1 tablespoon water** to skillet. Cover skillet, and cook until cheese is melted, 1-2 minutes. Transfer to a plate.



### 2. Pickle shallots

Meanwhile, thinly slice **shallot** crosswise into rings. In a small bowl, whisk to combine **2 tablespoons vinegar**, **1 teaspoon sugar**, and a **large pinch of salt**. Add shallots to bowl and toss to coat. Set aside at room temperature, stirring occasionally, until ready to serve.



### 5. Toast buns

If skillet is dry, add **1 teaspoon oil** over medium heat. Add **buns**, cut sides down, and toast until lightly browned, about 30 seconds.



### 3. Prep burgers

Form **black bean burgers** into 2 (4-inch wide) patties, if necessary. Season both sides with **salt** and **pepper**.



### 6. Season fries & serve

Use a spatula to gently release **fries** from baking sheet and carefully toss to coat with **1½ teaspoons taco seasoning**. Place **cheeseburgers** on **toasted buns**, then top each with **guacamole** and **pickled shallots**. Serve **taco-spiced fries** alongside with **salsa** for dipping. Enjoy!