



Fast! Actual Veggies™ Black Burger

with Fontina & Chipotle Ranch Wedge



ca. 20min



2 Servings

A great burger is more than the sum of its parts. Black beans, caramelized onions, and red peppers make up the Actual Veggies™ black burger with its crunchy exterior and soft interior. Our fontina melts perfectly over the patties that rest on warm, toasted buns with fresh tomatoes, onions, and garlic mayo. Chipotle ranch dresses up a crisp wedge salad with toasted sunflower seeds for this speedy and satisfying meal.

What we send

- 1 plum tomato
- 1 yellow onion
- 1 romaine heart
- 1 oz mayonnaise ^{3,6}
- 1½ oz ranch dressing ^{3,7}
- ¼ oz chipotle chili powder
- 2 potato buns ^{1,7,11}
- ½ lb pkg Actual Veggies™ black burger
- 2 oz shredded fontina ⁷
- 1 oz salted sunflower seeds

What you need

- garlic
- kosher salt & ground pepper
- neutral oil

Tools

- medium skillet

Cooking tip

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Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 840kcal, Fat 53g, Carbs 75g, Protein 26g



1. Prep ingredients

Thinly slice **tomato** crosswise. Thinly slice **half of the onion** into rings (save rest for own use). Finely chop **½ teaspoon garlic**. Separate **2 lettuce leaves** and halve crosswise. Cut **remaining romaine heart** lengthwise into 2 wedges; discard stem end.



4. Cook veggie burgers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **veggie burgers** and cook until well browned on one side, 3-5 minutes. Flip burgers, sprinkle with **cheese**, cover and cook until cheese is melted, 3-5 minutes more.



2. Prep mayo & ranch

In a small bowl, combine **mayo, garlic**, and **1 teaspoon water**; season to taste with **salt** and **pepper**.

In a medium bowl, combine **ranch dressing, 1 tablespoon each of oil and water**, and **¼-½ teaspoon chipotle powder** (or more or less, depending on heat preference); season to taste with **salt** and **pepper**.



5. Finish burgers

Spread some **garlic mayo** on the **bottom buns**, then layer with **lettuce leaves, burgers, onions**, and **tomatoes**. Drizzle **romaine wedges** with **chipotle ranch** and sprinkle with **sunflower seeds**.



3. Toast 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.



6. Serve

Enjoy!