

MARLEY SPOON



Juicy Lucy Veggie Burger

with Asparagus & Red Pepper Aioli



30-40min



2 Servings

A Juicy Lucy is a burger stuffed with cheese. One bite and you're greeted with a glorious ooey-goey center. We made it vegetarian and boosted the flavor of the patties with harissa spice blend and garlic. Roasted red pepper aioli takes an already OTT veggie burger right over the edge.

What we send

- 2 artisan buns ^{1,2,3,4}
- garlic
- 2 oz roasted red peppers
- ½ lb asparagus
- 4 oz farro ⁴
- 15 oz can kidney beans
- 1 oz panko ⁴
- ¼ oz harissa spice blend
- 2 oz shredded cheddar-jack blend ²
- 2 oz mayonnaise ^{1,3}

What you need

- kosher salt & ground pepper
- olive oil
- 1 large egg ¹

Tools

- medium saucepan
- microplane or grater
- large nonstick skillet
- rimmed baking sheet

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4).
May contain traces of other allergens.
Packaged in a facility that packages
gluten containing products.

Nutrition per serving

Calories 1140kcal, Fat 58g, Carbs
124g, Protein 40g



1. Prep ingredients

Preheat broiler with a rack in the top position. Bring a medium saucepan of **salted water** to a boil.

Split **buns**, if necessary. Finely grate **1¼ teaspoons garlic**. Finely chop **roasted red peppers**, if necessary. Trim tough ends from **asparagus**.



4. Mix veggie burgers

Drain and rinse **beans**; transfer to a large bowl and finely mash with a fork.

Add **panko**, **harissa spice blend**, **1 teaspoon of the grated garlic**, **1 large egg**, **¾ teaspoon salt**, and **a few grinds of pepper**. Add **farro** and gently knead until mixture holds together.



2. Cook farro

Add **farro** to boiling **water** and cook until tender, 18-20 minutes. Drain well; cover to keep warm off heat until ready to serve.



5. Form & cook burgers

Divide and form **burger mixture** into 4 balls. Press **shredded cheese** into center of each ball, then press mixture up and around cheese to form 3½-inch wide patties.

Heat **2 tablespoons oil** in reserved skillet over medium-high. Add burgers (in batches, if necessary) and cook until golden, 3-4 minutes. Flip burgers, cover skillet, and repeat on other side.



3. Prep buns & asparagus

Meanwhile, heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **buns**; cook until golden, 1-2 minutes. Use a spatula to flip and flatten buns gently; cook until golden, 1-2 minutes. Transfer to plates; reserve skillet.

On a rimmed baking sheet, toss **asparagus** with **2 teaspoons oil** and season with **salt** and **pepper**; set aside for step 6.



6. Finish & serve

Broil **asparagus** on top oven rack until tender, 4-5 minutes (watch closely). In a medium bowl, stir to combine **mayonnaise**, **peppers**, and **remaining grated garlic**; season to taste with **salt** and **pepper**.

Serve **veggie burgers** on **buns** topped with **some of the red pepper aioli**. Serve **asparagus** and **remaining aioli** alongside for dipping. Enjoy!