

DINNERLY



Actual Veggies® Black Bean Cheeseburger

with Pickled Onions & Sweet Potato Fries

 40min  2 Servings

Veggie lover or not, Actual Veggies' black burger will knock your socks off. It's filling, hearty, insanely flavorful, and most importantly, easy to cook. And because a burger isn't a burger without fries, we're serving it up with roasted sweet potato wedges. We've got you covered!

WHAT WE SEND

- 2 sweet potatoes
- ¼ oz chipotle chili powder
- 1 red onion
- 2 potato buns ^{1,7,11}
- ½ lb pkg Actual Veggies® black burger
- 2 oz shredded cheddar-jack blend ⁷
- 1 romaine heart

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or vinegar of your choice)
- sugar

TOOLS

- rimmed baking sheet
- medium nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 890kcal, Fat 33g, Carbs 133g, Protein 27g



1. Bake fries

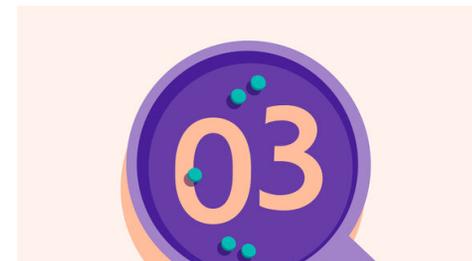
Preheat oven to 450°F with a rack in the lower third.

Scrub **sweet potatoes**; cut into ½-inch thick fries. Toss on a rimmed baking sheet with **2 tablespoons oil** and **a pinch of chipotle powder**; season with **salt and pepper**. Spread into a single layer. Roast on lower oven rack until tender and browned on the bottom, about 20 minutes.



2. Prep ingredients

Meanwhile, thinly slice **half of the onion**. In a medium bowl, whisk together **¼ cup water**, **2 tablespoons vinegar**, **1 tablespoon sugar**, and **1 teaspoon salt**; add sliced onions and toss to coat.



3. Toast buns

Brush cut sides of **buns** with **oil**. Flip **fries**. Add buns, cut-side up, to same baking sheet. Bake on lower oven rack until buns are toasted and fries are cooked through, 6–10 minutes.



4. Cook burgers

Meanwhile, heat **2 tablespoons oil** in a medium nonstick skillet over medium-high. Add **black burgers**; cook, undisturbed, until browned and crusty on the bottom, 2–3 minutes. Flip and top with **cheese**. Cover and reduce heat to medium. Cook until bottoms are browned and cheese is melted, 2–3 minutes more.



5. Finish & serve

Cut **2 romaine leaves** crosswise (save rest for own use). Spread **ketchup** on **bottom buns**, if desired.

Serve **black bean cheeseburgers** with **lettuce** and **pickled onions** and with **fries** alongside. Enjoy!



6. Make it your own!

Swap the buns for more lettuce leaves to make it lower carb!