

DINNERLY



Griddled Onion Actual Veggies® Burgers

with Fontina & Sweet Potato Fries



20-30min



2 Servings

We've taken a classic burger and jazzed up every element. Ground beef becomes Actual Veggies® patties. Cheddar cheese becomes fontina, lettuce and tomato become flavorful, sweet griddled onions, and sweet potato fries are subbed in place of regular french fries. We're all about old standards for a busy weeknight, but why not keep it fresh?! We've got you covered!

WHAT WE SEND

- 2 sweet potatoes
- 1 red onion
- Actual Veggies® black burger
- 2 oz shredded fontina ⁷
- 2 potato buns ^{1,7,11}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- box grater
- 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

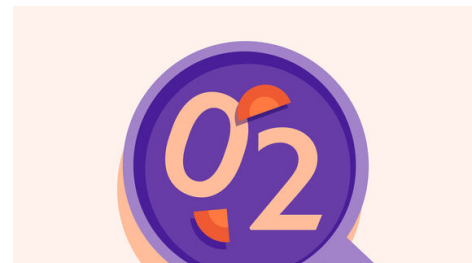
Calories 820kcal, Fat 27g, Carbs 129g, Protein 26g



1. Prep ingredients

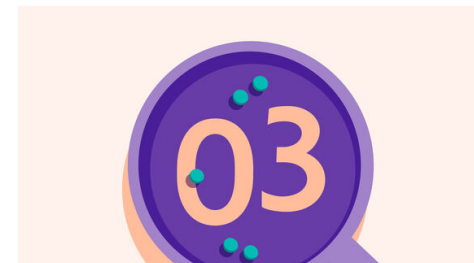
Preheat oven to 425°F with a rack in the lower third.

Cut **sweet potatoes** lengthwise into ½-inch wedges. Slice **¾ of the onion** through the root end into ¼-inch thick rounds, keeping slices intact. Grate remaining onion on the large holes of a box grater.



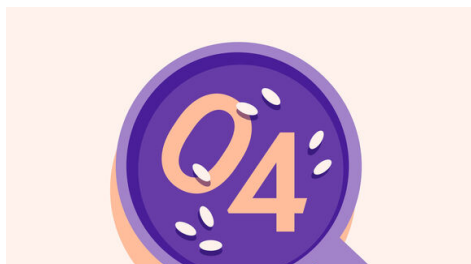
2. Make sweet potato fries

Toss **sweet potatoes** with **1 tablespoon oil** on a rimmed baking sheet; season well with **salt** and **pepper**. Roast, tossing halfway through, until browned and tender, 18–20 minutes.



3. Shape burgers

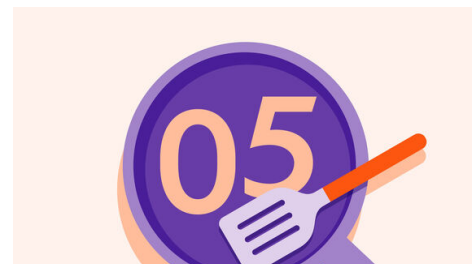
In a medium bowl, combine **Actual Veggies patties** and **grated onion**. Season with **salt** and **pepper**. Using damp hands, divide mixture in half and shape into 2 (½-inch thick) patties.



4. Cook onion & burgers

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **sliced onion** and season with **salt**; cook until browned, about 3 minutes. Flip onions. Add the **patties** on top of the 2 largest onion rounds, pressing down so the onions are embedded. Cook until browned, about 3 minutes.

Stir to break up the loose onions on the side.



5. Finish & serve

Flip **patties** and top with **cheese**. Cover and cook until **burgers** are browned and cheese is melted, 2–3 minutes. Transfer to a plate; top with **remaining cooked onions**. Toast **buns** in skillet, cut side-down, until slightly toasted, about 2 minutes.

Serve **onion Actual Veggies burgers** with **sweet potato fries** alongside. Enjoy!



6. Level it up!

You know what would be amazing with this meal? A garlicky mayo: finely grate a garlic clove (a microplane is the best tool for the job) and stir it into a small bowl of mayonnaise. Serve it on the side for dipping the fries or double dipping before each burger bite.