

MARLEY SPOON



Actual Veggies® Black Bean Burger

with Roasted Broccoli & Dijonnaise



30min



2 Servings

We know veggie burgers get a bad rap, but not when it's an Actual Veggies burger! Their winning combination includes black beans, onion, carrot, and red peppers. We serve these hearty patties on toasted potato buns with homemade Dijonnaise, crisp lettuce, and juicy tomatoes. A side of roasted broccoli and boom, we have an all-veggie, crave-worthy pub-style burger platter.

What we send

- ½ lb broccoli
- 1 plum tomato
- 1 Gotham Greens lettuce with roots
- 2 oz mayonnaise ^{1,5}
- 2 potato buns ^{2,3,4}
- ½ lb pkg Actual Veggies® black burger
- ¼ oz Dijon mustard

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium nonstick skillet

Cooking tip

When it comes to fresh & quality produce, it doesn't get any better than Gotham Greens—their lettuce with roots is proof! Simply trim off the roots before cooking!

Allergens

Egg (1), Wheat (2), Milk (3), Sesame (4), Soy (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 740kcal, Fat 44g, Carbs 73g, Protein 19g



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

1. Roast broccoli

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

Cut **broccoli** into florets, if necessary. Toss on a rimmed baking sheet with **1 tablespoon oil** and **a pinch each of salt and pepper**. Roast on lower oven rack until tender and browned in spots, about 15 minutes.



4. Cook black burgers

Heat **2 teaspoons oil** in same skillet over medium-high. Add **black burgers** and cook, turning once, until browned, 2-3 minutes per side (add ½ tablespoon oil after flipping if skillet is too dry).



2. Prep ingredients

Cut **tomato** crosswise into ¼-inch thick rounds; sprinkle with **a pinch of salt**. Separate **lettuce leaves**.

In a small bowl, stir to combine **Dijon mustard** and **mayonnaise**. Season to taste with **salt** and **pepper**.



5. Finish & serve

Spread **some of the Dijonnaise** on **top buns**. On **bottom buns**, stack **burger, lettuce, and tomatoes**.

Serve **black bean burger** with **broccoli** and remaining **Dijonnaise** alongside. Enjoy!



3. Toast buns

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Split **buns** and add to skillet, cut side down. Cook until lightly toasted, 1-2 minutes. Transfer to plates.



6. Rate your plate!

When you rate your meals we can give you more of the flavors you love. Tell us what you thought of this recipe on the app or website.