



Actual Veggies® Cheeseburger & Potato Wedges

with Special Sauce & Pickled Cucumbers



30-40min



2 Servings

This is the picture-perfect cheeseburger. Actual Veggies black bean patties are topped with melted cheddar cheese, an herby mayo-chimichurri sauce, and served on a toasty potato bun. A side of crispy potato wedges and quick-pickled cucumbers make this already banging burger, a slam dunk.

What we send

- 2 potatoes
- 1 shallot
- 1 cucumber
- 2 (¾ oz) pieces cheddar ²
- ½ lb pkg Actual Veggies® black burger
- 1 oz mayonnaise ^{1,3}
- 2 artisan buns ^{1,2,3,4}
- 2 oz chimichurri sauce

What you need

- neutral oil
- kosher salt & ground pepper
- white wine vinegar (or red wine vinegar)
- sugar

Tools

- rimmed baking sheet
- medium skillet

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 880kcal, Fat 38g, Carbs 121g, Protein 26g



1. Roast potato wedges

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **1 tablespoon oil**, then season with **salt** and **pepper**. Roast on lower oven rack until potatoes are golden and crisp, 23–25 minutes, flipping potatoes halfway through.



4. Toast buns

Lightly brush cut sides of **buns** with **oil**. Heat a medium skillet over medium-high. Add buns, oiled sides down, and toast until lightly browned, 1–2 minutes (watch closely). Transfer buns to plates.

Coarsely chop **all of the cheese**.



2. Prep pickle ingredients

Meanwhile, peel and thinly slice **¼ cup shallot**. Peel **cucumber**, then halve lengthwise, scoop out seeds, and thinly slice crosswise into half-moons.



3. Pickle cucumbers

In a medium bowl, stir to combine **sliced shallots, cucumbers, 1 tablespoon vinegar**, and **¼ teaspoon sugar**. Season to taste with **salt** and **pepper**. Set aside, stirring occasionally, until ready to serve.



5. Cook burgers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **Actual Veggies™ burgers** and cook until well browned on the bottom, 2–3 minutes. Flip burgers, then top each with **cheese**. Cover and cook until cheese is melted and burgers are warmed through, 2–3 minutes.



6. Make sauce & serve

In a small bowl, whisk to combine **2 tablespoons mayonnaise** and **1½ tablespoons chimichurri**. Serve **cheeseburgers** on **toasted buns** topped with **some of the special sauce**. Serve **crispy potato wedges** and **pickled cucumbers** alongside. Serve **any remaining special sauce** on the side for dipping. Enjoy!