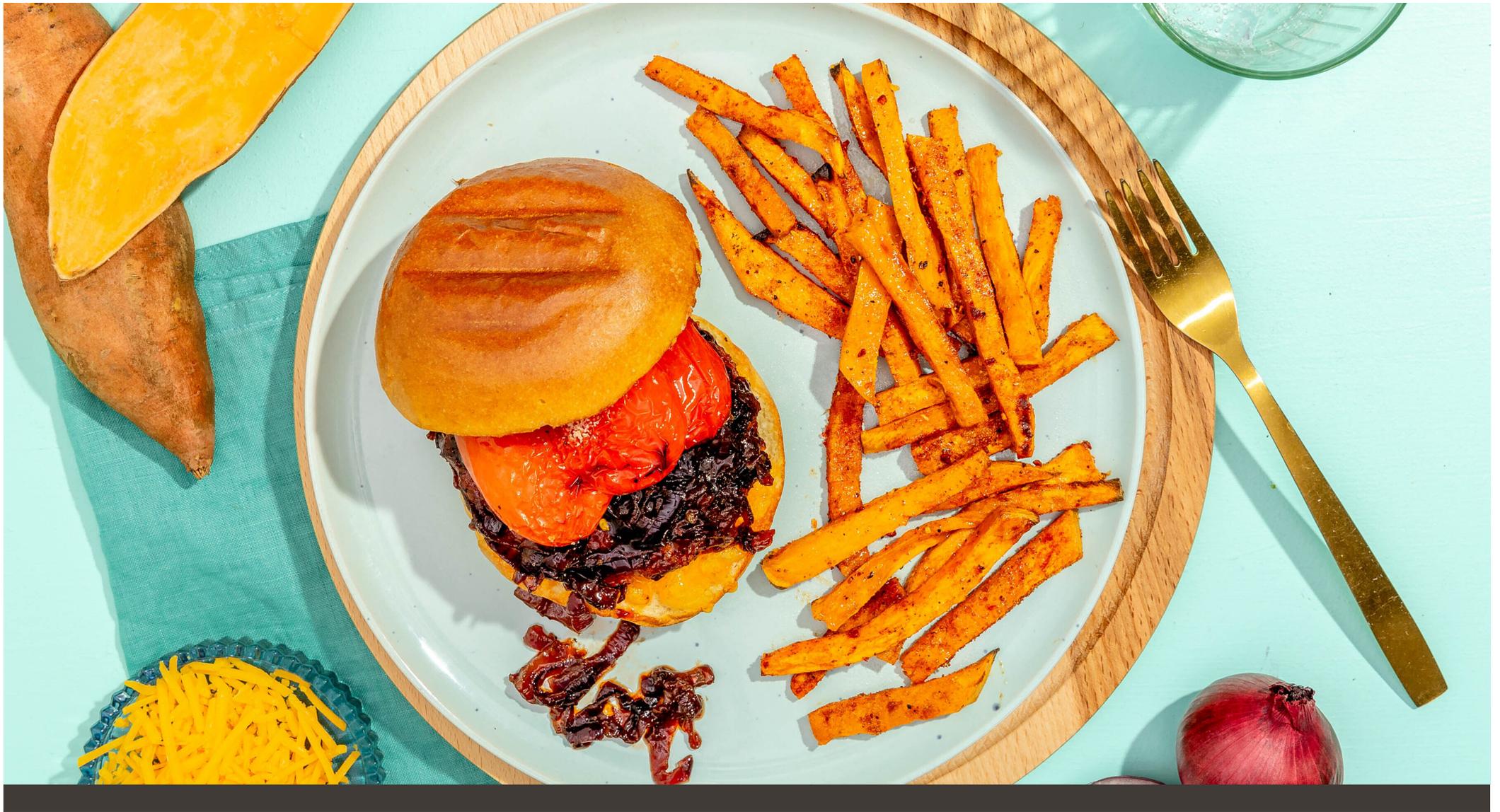


MARLEY SPOON



V5: Chipotle veggie cheese burger

with paprika and tex mex spiced fries



ca. 40min



3-4 Personen

| always on recipe, chipotle variant and with sweet potato fries

Was du von uns bekommst

- 4 Süßkartoffeln
- 2 Paprika
- 4 vegane Rindfleischpattys ⁶
- 2 rote Zwiebeln
- 1 Päckchen mexikanische Gewürzmischung
- 4 Brioche-Burgerbrötchen ^{2,3,4}
- 150g geriebener Cheddar ⁴
- 2 Päckchen BBQ-Sauce ^{1,5}
- 1 Päckchen Chipotle-Chiliflocken

Was du zu Hause benötigst

- 1 EL Butter ⁴
- Salz und Pfeffer
- 112½ml Olivenöl

Küchenutensilien

- Backofen
- 2 Backbleche und Backpapier
- Backrost
- große Pfanne

Vergiss nicht, das Gemüse vor der Zubereitung gründlich zu waschen, insbesondere grünes Blattgemüse und Salate.

Kochtipp

Serve the fries with ketchup, if you like.

Allergene

Sellerie (1), Eier (2), Gluten (3), Milch (4), Senf (5), Sojabohnen (6). Kann Spuren von anderen Allergenen enthalten.

Nährwertangaben pro Portion

Energie 0kcal



1. Cut sweet potatoes

Preheat the oven to 240°C (220°C fan). Scrub or peel or scrub the sweet potatoes and cut them into 1-cm thick french fries. Divide the sweet potatoes over 2 parchment-lined baking sheets and toss the sweet potatoes on each sheet with 1½Tbsp plant oil and a pinch of salt and pepper.



2. Cut paprika

Slice the paprika in half, remove the seeds, and transfer the paprika to one of the trays. Rub all paprika cheeks with a total of 1Tbsp plant oil and season each paprika half with a pinch of salt and pepper. Transfer the trays to the oven and roast for the vegetables for 18Min., swapping the trays halfway through.



3. Fry patties

Heat 2Tbsp plant oil in a large pan over medium heat. Once hot, add the vegan patties and fry them on both sides until browned and cooked through, 3-5Min per side. In the meantime, peel, halve and thinly slice the onions. Once the patties are cooked, transfer them out of the pan but keep the pan on medium-to-low heat for the next step.



4. Caramelize onions

Add the onions, 1½Tbsp plant oil and a big pinch of salt to the pan. Cook for ca. 10min., stirring frequently, until the onions are browned and soft. Add some water, 1Tbsp at a time, if the pan looks dry or the onions start to burn.



5. Toast buns

Remove the baking trays from the oven and toss the vegetables with the tex mex spice until well combined. Split the buns open, equally divide the cheese on each bun and transfer to an oven rack. Add the baking trays and the rack to the oven and bake for another 2Min., or until the buns are toasted and the sweet potatoes are soft.



6. Finish chipotle sauce

Once the onions are browned, add a large pinch of chipotle, the bbq sauce, and 1Tbsp butter to the pan. Stir to combine and let bloom, ca. 1Min. Taste and add more chipotle or salt if desired. Return the patties to the pan and carefully coat everything with the sauce. To serve, top the buns with the patties, caramelized onions, and paprika. Serve with alongside the fries.