





Juicy Lucy Veggie Burger

with Asparagus and Red Pepper Aioli

 30-40min  2 Servings

A Juicy Lucy is a burger stuffed with cheese. One bite and you're greeted with a glorious ooey-goey center. We made it vegetarian and boosted the flavor of the patties with harissa spice blend and garlic. Roasted red pepper aioli takes an already OTT veggie burger right over the edge. Also, the added bonus is that this recipe makes 4 patties, so you're guaranteed a very delicious lunch. Cook, ...

What we send

- garlic
- roasted red pepper
- asparagus
- can kidney beans
- harissa spice blend

What you need

- 1 large egg
- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- fine-mesh sieve
- large nonstick skillet
- medium saucepan
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 873.0kcal, Fat 44.0g, Proteins 24.3g, Carbs 94.2g



1. Prep ingredients

Preheat broiler with top rack 6 inches from heat source. Bring a medium saucepan of **salted water** to a boil. Split **buns** open, if necessary. Halve each piece of **cheddar cheese**. Peel and grate **1¼ teaspoon garlic** (about 2 cloves). Pat **roasted red peppers** dry and finely chop. Trim bottom 2-inches from **asparagus**.



4. Mix burgers

Drain and rinse **beans**, transfer to a large bowl, and finely mash. Mix beans with **panko**, **harissa spice blend**, **1 large egg**, **1 teaspoon of the garlic**, **¾ teaspoon salt**, and a **few grinds pepper**. Add **grains** and gently mix until it holds together.



2. Cook grains

Add **grains** to boiling water and cook until tender, about 12 minutes. Drain, rinse with cold water, and drain again, shaking out excess water.



5. Form & cook patties

Divide **mixture** and form into 4 balls. Press **1 piece of cheese** into the center of each, and press the mixture around the cheese to form 3½-inch wide patties. Heat **2 tablespoons oil** in reserved skillet over medium-high. Add burgers (in batches if necessary) and cook until golden, 3-4 minutes. Flip burgers, cover skillet, and repeat on 2nd side.



3. Toast buns

Meanwhile, heat **1 tablespoon oil** in large nonstick skillet over medium-high. Add **buns**, cook until golden, 1-2 minutes. Using a spatula flip and flatten, and cook until deep golden, 1-2 minutes. Transfer to plates; reserve skillet for step 5. On a rimmed baking sheet, toss **asparagus** with **2 teaspoons oil**; season with **salt** and **pepper** (set aside until step 6).



6. Make aioli & serve

In a medium bowl, combine **mayonnaise**, **remaining grated garlic**, **roasted red pepper**, **¼ teaspoon salt**, and a **few grinds pepper**. Broil **asparagus** on top rack until tender, 4-5 minutes (watch closely). Serve 2 patties on buns, topped with **red pepper aioli** (save remaining patties for lunch!). Serve burgers with **asparagus** and **remaining aioli** for dipping. Enjoy!