

Tomato Remoulade Veggie Burger with Warm Creole Mustard Potato Salad

4 SERVINGS | HANDS ON TIME: 15 minutes | TOTAL TIME: 35 minutes

Slow Dough Bread Co. Whole Wheat Buns, thawed
Terra Preta Red Onion, ends trimmed, peeled
Animal Farm Arugula, washed and dried
Johnson's Backyard Garden Potatoes, washed and scrubbed, peeled (optional)
Farmhouse Kitchen Veggie Burger Mix, thawed
Farmhouse Kitchen Tomato Remoulade, stirred well before use
Farmhouse Kitchen Creole Mustard Dressing, stirred well before use
Sea salt and fresh cracked black pepper
Olive or vegetable oil

Preheat oven to 400°F degrees and arrange the oven rack to the middle position.

STEP 1 Chop the potatoes into medium-sized cubes, approximately 1", and add to a large, rimmed baking sheet. Drizzle with 1 tbsp. oil and season with $\frac{3}{4}$ tsp. salt and pepper. Toss to combine and spread out in a single layer. Roast, flipping halfway. Remove when the potatoes are golden brown and crisp on the outside and tender on the inside, about 20-25 minutes.

STEP 2 While the potatoes are roasting, slice the onions into thin slivers and set aside. Form four patties from the veggie burger mix, about 5" wide and $\frac{3}{4}$ " thick. Set aside.

STEP 2 Heat a large saute pan or cast iron skillet over medium heat. Add 1 tbsp. oil to the pan and carefully add the veggie burgers. Cook for 4-5 minutes on each side or until golden brown. Add more oil before flipping, if needed. Transfer the crisp, browned veggie burger patties to a paper-towel lined plate to absorb excess oil. Lightly sprinkle with salt.

STEP 3 Add the whole wheat buns to the oven to toast during the last 3-5 minutes that the potatoes roast. Immediately transfer the roasted potatoes to a bowl and add half of the Creole mustard dressing. Toss to combine. Season with salt, pepper, and additional dressing to taste. If you prefer, add some of the slivered onions to the potato salad.

STEP 4 Dress the toasted buns with tomato remoulade. Add a veggie burger to the bottom bun and top with sliced onion and arugula. Serve the veggie burgers with a side of warm Creole mustard potato salad. Enjoy!