

Black Bean Burger with Monterey Jack Cheese and Zucchini Pickles

2 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 25

Farmhouse Kitchen Black Bean Burger, thawed
Farmhouse Kitchen Zucchini Pickles
Farmhouse Kitchen Pickled Onion Dressing
Full Quiver Monterey Jack Cheese or Stryk Jersey Farm Cheddar Cheese
Francis & Thatcher Spring Medley Mix, root ball removed, washed and dried well
Martinez Farms Cucumbers, washed, ends trimmed, peeled (optional)
Village Farms Cherry Tomatoes, washed
Slow Dough Bread Co. Whole Wheat Buns, thawed
Salt and pepper
Olive oil or butter

Preheat the oven to 350°F degrees.

STEP 1 Prepare vegetables. Tear the washed lettuce into large pieces and add to a salad bowl. Halve or quarter cherry tomatoes, depending on size, and add salad bowl. Slice cucumbers into thin half moons and add to salad bowl. Set salad aside in the refrigerator.

STEP 2 Place a large skillet over medium heat. Add 2 tbsp. oil. While the oil heats, form two black bean burger patties, about the size of the buns (4-5"). When the oil begins to shimmer, carefully add the burger patties. Cook for 2-3 minutes on each side or until golden brown. Turn off heat and top the black bean burgers with cheese. Cover with foil or a lid and allow the cheese to melt, about 1-2 minutes. Transfer burgers to a paper towel-lined plate to absorb any excess oil.

STEP 3 As the burgers are resting, drizzle the cut side of the whole wheat buns with olive oil or butter. Toast the buns for 4-5 minutes until lightly crisp. You can alternatively griddle them in a skillet over medium heat until golden brown.

STEP 4 Toss the salad with half of the pickled onion dressing. Season with salt, pepper, and additional dressing to taste.

STEP 5 Top the black bean burger with zucchini pickles. Serve with a side of dressed salad.

Enjoy!

STORAGE TIPS INGREDIENTS BEST USED WITHIN 5 DAYS

Black Bean Burger - Keep frozen until 24-48 hrs before ready to use.

(Ingredients: Gundermann Acres black beans, Gundermann Acres black eyed peas, roasted Phoenix Farms onions, roasted Engel Farms sweet peppers, garlic, chipotle peppers, Bee Tree Farm & Dairy feta cheese egg, panko bread crumbs)

Zucchini Pickles - Store in the refrigerator. Use within 5 days.

(Ingredients: Gundermann Acres zucchini, Engel Farms sweet peppers, distilled vinegar, salt, sugar)

Pickled Onion Dressing - Store in the refrigerator. Use within 5 days.

(Ingredients: pickled onion vinegar, dijon mustard, dried oregano, Patty's Herbs thyme, canola oil)

Monterey Jack Cheese - Store in the refrigerator. Use within 5 days.

Spring Medley Mix - Store in the refrigerator, loosely wrapped in a plastic bag. Do not wash until ready to use. Use within 5 days.

Slicing Cucumber - Wrap in a paper towel and place in a plastic bag in the refrigerator. Use within 5 days.

Cherry Tomatoes- Store in a cool, dry place in the kitchen. Use within 5 days.

Whole Wheat Buns - Store in the freezer until ready to use. Will thaw on the counter in 30-45 minutes.

***Contains gluten, dairy, and eggs.**

****Not made with nuts, fish or shellfish containing ingredients.**

*****Prepared in a facility that may contain gluten, dairy, egg, nuts, fish and shellfish.**

Black Bean Burger with Monterey Jack Cheese and Zucchini Pickles

4 SERVINGS | HANDS ON TIME: 15 | TOTAL TIME: 25

Farmhouse Kitchen Black Bean Burger, thawed
Farmhouse Kitchen Zucchini Pickles
Farmhouse Kitchen Pickled Onion Dressing
Full Quiver Monterey Jack Cheese or Stryk Jersey Farm Cheddar Cheese
Francis & Thatcher Spring Medley Mix, root ball removed, washed and dried well
Martinez Farms Cucumbers, washed, ends trimmed, peeled (optional)
Village Farms Cherry Tomatoes, washed
Slow Dough Bread Co. Whole Wheat Buns, thawed
Salt and pepper
Olive oil or butter

Preheat the oven to 350°F degrees.

STEP 1 Prepare vegetables. Tear the washed lettuce into large pieces and add to a salad bowl. Halve or quarter cherry tomatoes, depending on size, and add salad bowl. Slice cucumbers into thin half moons and add to salad bowl. Set salad aside in the refrigerator.

STEP 2 Place a large skillet over medium heat. Add 2 tbsp. oil. While the oil heats, form four black bean burger patties, about the size of the buns (4-5"). When the oil begins to shimmer, carefully add the burger patties. Cook for 2-3 minutes on each side or until golden brown. Turn off heat and top the black bean burgers with cheese. Cover with foil or a lid and allow the cheese to melt, about 1-2 minutes. Transfer burgers to a paper towel-lined plate to absorb any excess oil. (You may need to cook burgers in multiple batches depending on pan size. You may need to add more fat to pan if this is the case)

STEP 3 As the burgers are resting, drizzle the cut side of the whole wheat buns with olive oil or butter. Toast the buns for 4-5 minutes until lightly crisp. You can alternatively griddle them in a skillet over medium heat until golden brown.

STEP 4 Toss the salad with half of the pickled onion dressing. Season with salt, pepper, and additional dressing to taste.

STEP 5 Top the black bean burger with zucchini pickles. Serve with a side of dressed salad.

Enjoy!

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