



Meat-Free Fontina Burger

with Caramelized Shallots & Potato Wedges

 40min  2 Servings

Craving a big juicy burger but without all that beef? Give this plant-based option a try for a meat-free Monday, Tuesday—or any day of the week, burger. We sear these patties in a hot skillet, then top them with cheese and caramelized shallots for extra decadence. Crispy roasted potato wedges are the perfect savory side to complete this classic burger meal.

What we send

- 2 russet potatoes
- ¼ oz steak seasoning
- 1 medium red onion
- 8 oz ground plant-based protein ^{1,2,3}
- 2 potato buns ³
- 2 (2 oz) shredded fontina ⁴
- 3 oz arugula

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar (or apple cider vinegar)

Tools

- rimmed baking sheet
- medium nonstick skillet

Allergens

Soy (1), Tree Nuts (2), Wheat (3), Milk (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1100kcal, Fat 71g, Carbs 86g, Protein 50g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**; halve lengthwise and cut into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil, salt, and pepper**. Spread in an even layer. Roast on lower oven rack, without stirring, until golden and crisp, about 25 minutes. Out of the oven, toss potatoes with **all of the steak seasoning**.



4. Caramelize shallots

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Add **sliced onions** and **a pinch each of salt and pepper**; cook, stirring often, until golden brown and softened, 3-4 minutes. Transfer shallots to a small bowl. Wipe out skillet.



2. Prep ingredients

Meanwhile, thinly slice **onion**. Form **ground plant-based meat** into 2 (4-inch) patties.



5. Cook burgers

Heat **1 tablespoon oil** in same skillet over medium-high. Add **patties** and cook until well browned on one side, about 3 minutes. Flip, then top patties with **cheese**. Cover and cook until cheese is melted and patties are heated through, 2-3 minutes more. Transfer **burgers** to a plate. Add **1 teaspoon oil** to same skillet, if dry.



3. Make vinaigrette

In a medium bowl, whisk to combine **2 tablespoons oil** and **1 tablespoon vinegar**. Season to taste with **salt and pepper**.



6. Finish & serve

Add **buns** to same skillet, cut side down; toast until lightly browned, about 30 seconds (watch closely). Add **arugula** to bowl with **vinaigrette**; toss to combine. Top **buns** with **burgers, caramelized onions, some of the arugula**, and **a squeeze of ketchup**, if desired. Serve **burgers** alongside **remaining arugula salad** and **potato wedges**. Enjoy!