

DINNERLY



Plant-Based Burger with Cheddar & Oven Fries

 30-40min  2 Servings

Gone are the days when a vegetarian burger meant you'd be chowing down on some kind of bean/mushroom/mysterious veggie combo. We're living in the future, and the future has plant-based ground that gives us all the classic burger feels we're craving. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ½ lb pkg plant-based ground ^{2,3,1}
- 2 Martin's potato buns ^{4,5,1}
- 2 (¾ oz) pieces cheddar ⁴

WHAT YOU NEED

- all-purpose flour ¹
- neutral oil
- kosher salt & ground pepper
- ketchup

TOOLS

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Soy (2), Tree Nuts (3), Milk (4), Sesame (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 840kcal, Fat 43g, Carbs 77g, Protein 39g



1. Cook potatoes

Preheat oven to 450°F with a rimmed baking sheet on a rack in the upper third.

Scrub **potatoes**; cut lengthwise into ¼-inch thick fries. Toss in a large bowl with **1 tablespoon flour** and **2 teaspoons oil**; season with **salt** and **pepper**.

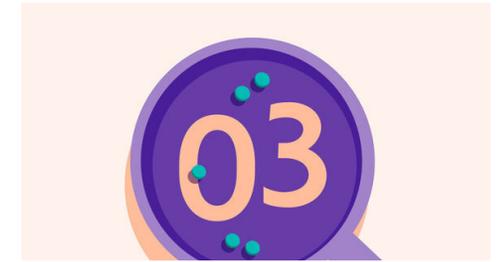
Carefully spread **fries** in a single layer on preheated baking sheet. Roast on upper oven rack until tender and browned, 16–20 minutes.



2. Form patties & toast buns

Form **plant-based ground** into 2 (4-inch) patties. Season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **buns**, cut-side down, and cook until lightly browned and toasted, about 1 minute (watch closely). Transfer to a plate.



3. Cook burgers & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Add **burgers** and cook until well browned on the bottom, about 2 minutes. Flip and top each with a piece of **cheddar**. Cover and cook until browned on the bottom and cheese is melted, 1–2 minutes more.

Serve **plant-based burgers** on **buns** with **fries** and **ketchup** alongside, if desired. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!