





French Dip Plant-Based Burger & Potato Wedges

with Black Pepper Jus & Arugula Salad

 30-40min  2 Servings

The French Dip might just be one of the most satisfying sandwiches out there—it's warm, super savory and full of meaty flavor. Well, we just made it better, by combining it with another American classic, the cheeseburger. Plant-based ground patties are topped with fontina cheese and are served on a toasted potato bun with a savory, peppery jus on the side for dipping.

What we send

- 2 (½ lb) russet potatoes
- 1 red onion
- 1 pkt vegetable broth concentrate
- ½ lb pkg plant-based ground ^{1,6,15}
- 2 oz shredded fontina ⁷
- 2 potato buns ^{1,7,11}
- 3 oz arugula

What you need

- olive oil
- kosher salt & ground pepper
- all-purpose flour ¹
- red wine vinegar (or white wine vinegar)

Tools

- rimmed baking sheet
- medium skillet
- small saucepan

Allergens

Wheat (1), Soy (6), Milk (7), Sesame (11), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1120kcal, Fat 68g, Carbs 89g, Protein 43g



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** and season with **salt** and **pepper**; spread in an even layer. Roast on lower oven rack, without stirring, until golden and crisp, about 25 minutes (watch closely as ovens vary).



4. Make burgers

Shape **plant-based ground** into 2 (5-inch) patties. Season all over with **salt** and **pepper**. Heat **1 tablespoon oil** in reserved skillet over high until very hot. Add **burgers** and cook until well browned on one side, about 3 minutes.



2. Cook onions

Halve and thinly slice **½ cup onion**, then finely chop **2 tablespoons onion**. Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **sliced onions** and **a pinch each of salt and pepper**; cook, stirring, until golden brown and softened, 3-4 minutes. Transfer caramelized onions to a small bowl. Reserve skillet for step 4.



5. Add cheese & toast buns

Flip **burgers** and top with **cheese**; cover and cook, 2-3 minutes more, or until just medium-rare (or longer for desired doneness). Transfer burgers to a plate. Add **1 teaspoon oil** to same skillet, if dry. Add **buns**, cut side down, and toast until lightly browned, about 30 seconds (watch closely).



3. Make broth





Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **chopped onions**; cook, stirring, until softened, about 2 minutes. Whisk in **1 tablespoon flour**, and cook, about 1 minute. Slowly whisk in **vegetable broth concentrate**, **1½ cups water**, and **½ teaspoon pepper**. Bring to a simmer; cook until slightly thickened and reduced to ¾ cup, about 7 minutes.



6. Make salad & serve

In a medium bowl, whisk to combine **2 tablespoons oil**, **1 tablespoon vinegar**, and **a pinch each of salt and pepper**. Toss **arugula** with **vinaigrette**. Place **burgers** on **buns** and top with **caramelized onions** and a squeeze of ketchup, if desired. Serve **burgers** alongside **salad** and **potatoes**, with **broth** on the side for dipping as you go. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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