

DINNERLY



Stuffed Plant-Based Cheeseburger with Tomatoes & Garlic Potato Wedges



30-40min



2 Servings

Ever walked around all day with your shirt inside-out? Yeah, us neither. But if we did, we'd definitely try to play it off as intentional, just like this stuffed burger, which is basically an inside-out cheeseburger. And was completely intentional. And is completely awesome. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ¼ oz granulated garlic
- 1 plum tomato
- 1 yellow onion
- ½ lb pkg plant-based ground ^{1,6,15}
- 2 (¾ oz) cheddar ⁷
- 2 potato buns ^{1,7,11}

WHAT YOU NEED

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

TOOLS

- grill or grill pan
- rimmed baking sheet

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 820kcal, Fat 36g, Carbs 88g, Protein 40g



1. Start fries

Light a grill, if using. Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**; cut into wedges. On a rimmed baking sheet, toss wedges with **1 tablespoon oil** and **a pinch each salt and pepper**. Roast on lower oven rack until golden on the bottom, 12–15 minutes.

In a small bowl, stir to combine in **2 teaspoons oil** and **a pinch of granulated garlic**; set aside.



2. Prep tomato, pickle onion

Cut **tomato** crosswise into ¼-inch thick slices. Thinly slice **¼ cup onion**, then separate into rings.

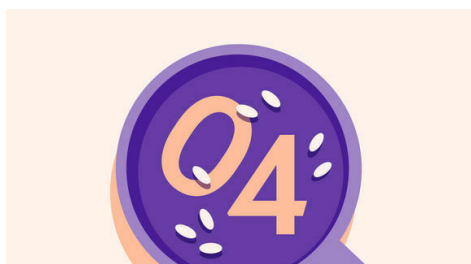
In a small bowl, add **onion rings**, **2 teaspoons vinegar**, **¼ teaspoon salt**, **a pinch of sugar**, and **a few grinds of pepper**. Set aside to pickle until step 5.



3. Shape burgers, flip fries

Divide **plant-based ground** into 2 equal portions, then flatten into **patties**. Place **one piece of cheese** in the center of each patty. Press edges of ground up over cheese, covering completely. Season all over with **salt** and **pepper**.

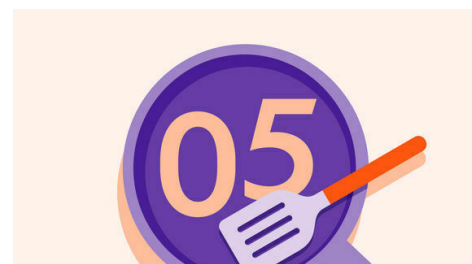
Flip **potatoes**, then brush tops with **garlic oil** and continue roasting until crisp, 7–9 minutes more.



4. Grill buns & tomatoes

Lightly brush both sides of **tomatoes** and cut sides of **buns** with **oil**. Heat a grill pan over high heat, if using. Add buns, cut side down, to grill or grill pan and cook until toasted, 1–2 minutes. Transfer to plates.

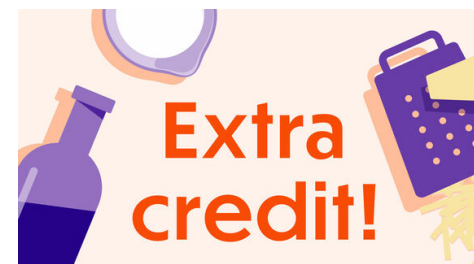
Add tomatoes and cook, flipping once, until golden, 1–2 minutes per side. Transfer to a plate and season with **salt** and **pepper**.



5. Grill burgers & serve

Brush both sides of **burgers** with **oil**, then add to grill or grill pan; cook until browned and medium-rare, 2–3 minutes per side (or longer for desired doneness). Place **burgers** on **toasted buns** and top with **tomatoes** and **pickled onions**.

Serve **stuffed cheeseburgers** alongside **garlic fries**. Enjoy!



6. No grill? No problem!

Heat a medium skillet over medium-high. Add buns, cut side down, and cook until toasted, 1–2 minutes. Transfer buns to plates. Add tomatoes to same skillet; cook, flipping once, until golden, 1–2 minutes per side. Heat 1 tablespoon oil in same skillet over medium-high. Add burgers and cook until browned and medium-rare, 2–3 minutes per side (or longer for desired doneness).