

DINNERLY



Buffalo Falafel Burger and Dessert with Sweet Potato Fries



30-40min



2 Servings

So you can't decide if you want Buffalo wings, falafel, or a burger and fries for dinner. Well, we think you deserve everything you want, so we're giving you all three! We're talking falafel patties brushed with Buffalo sauce, plus some mayo, lettuce, and pickles thrown into the mix. Add a side of sweet potato fries for a veggie burger that satisfies all the cravings. We've got you covered!

WHAT WE SEND

- 2 sweet potatoes
- 1 romaine heart
- 1 oz Buffalo sauce
- 2 potato buns ^{1,7,11}
- ½ lb pkg falafel
- 1½ oz dill pickle slices
- 2 (4 oz) mini apple cobbler ^{1,7}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ⁷
- apple cider vinegar (or white wine vinegar)
- mayonnaise ³

TOOLS

- rimmed baking sheet
- microwave
- medium skillet

COOKING TIP

No microwave? Heat the Buffalo sauce and butter in a small saucepan on the stovetop instead.

ALLERGENS

Wheat (1), Egg (3), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 1170kcal, Fat 56g, Carbs 147g, Protein 23g



1. Roast sweet potato fries

Preheat oven to 450°F with a rack in the lower third.

Scrub **sweet potatoes**, then cut into ¼-inch thick fries. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on lower oven rack until browned and tender, flipping halfway through cooking time, 30–35 minutes.



2. Prep lettuce & sauce

While **fries** cook, trim stem end from **lettuce** and thinly slice crosswise. Transfer to a medium bowl.

Add **Buffalo sauce** and **1 tablespoon butter** to a small microwave-safe bowl; microwave until melted, 30–60 seconds. Stir to combine and set aside until step 5.



3. Toast buns

Heat **1 tablespoon butter** in a medium skillet over medium until foaming. Add **buns**, cut sides down, and toast until lightly browned, 1–2 minutes. Set aside until step 5; wipe out skillet.



4. Fry falafel patties

Reshape **falafel** into 4 (3½-inch) patties. Heat ¼-inch **oil** in same skillet over medium-high until shimmering. Add patties (it should sizzle vigorously); lower heat to medium and fry until browned and crispy, 5–6 minutes per side. Transfer to a paper towel-lined plate and season with **salt** and **pepper**.



5. Finish & serve

To bowl with **lettuce**, add **1 teaspoon mayo** and ½ **teaspoon vinegar**; toss to combine. Season to taste with **salt** and **pepper**. Brush both sides of **patties** with **Buffalo sauce**. Spread **mayo** on **toasted buns**.

Top buns with **pickles**, **falafel patties**, and **shredded lettuce**. Serve **Buffalo falafel burger** with **sweet potato fries** alongside. Enjoy!



6. Make a quick aioli

Stir to combine mayonnaise, finely chopped or grated garlic, lemon juice, salt and pepper and you'll have yourself the perfect sauce to dunk your fries in.