

DINNERLY



Griddled Plant-Based Burger & Cowboy Sauce

with Oven Fries



20-30min



2 Servings

We would love to be cowboys. Thing is, we're not that great at horseback riding. Don't know how to lasso. We DEFINITELY can't two-step. But we are good at cooking this juicy griddled plant-based burger, seared and smashed for that classic crust. Then we smother on our secret cowboy sauce, tip our hats, and stare out at the stars. YEE-HAWWW! We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ¼ oz granulated garlic
- 2 oz barbecue sauce
- 2 potato buns ^{1,7,11}
- ½ lb pkg plant-based ground ^{1,6,15}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- mayonnaise ³

TOOLS

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

ALLERGENS

Wheat (1), Egg (3), 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 880kcal, Fat 45g, Carbs 88g, Protein 34g



1. Roast oven fries

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

Scrub **potatoes**, then cut lengthwise into ¼-inch thick fries. On a rimmed baking sheet, toss with **1 tablespoon oil** and season with **salt** and **pepper**. Roast on lower oven rack until tender and browned in spots, about 20 minutes.



4. Toast buns, smash burgers

Heat **1 tablespoon oil** in a large heavy skillet (preferably cast-iron) over medium-high. Add **buns**, cut-sides down, and cook until lightly toasted, 1–2 minutes. Transfer to plates.

Place **plant-based ground** in same skillet, then smash each portion flat with a spatula, forming 2 thin (about 5-inch) patties; season with **salt** and **pepper**.



2. Make garlic oil

While **oven fries** roast, in a small bowl, stir to combine **1 teaspoon oil**, **a pinch of granulated garlic**, and **a pinch each of salt and pepper**.

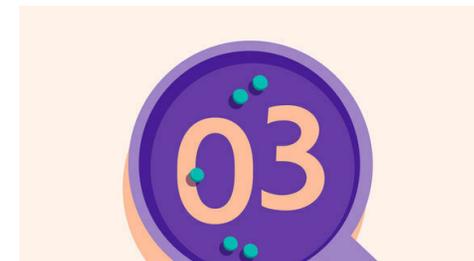
Once fries have cooked, carefully drizzle **garlic oil** over top, using tongs to gently toss to coat. Return to lower oven rack and continue to roast until fragrant, about 1 minute.



5. Cook burgers & serve

Cook **burgers** until well browned, 2–3 minutes per side. Transfer to **buns** and top with **some of the cowboy sauce**.

Serve **griddled burgers** with **oven fries** and **remaining cowboy sauce** alongside for dipping. Enjoy!



3. Prep ingredients

In a medium bowl, mix to combine **plant-based ground** and **1 tablespoon barbecue sauce**. Divide into two loosely shaped balls or mounds.

In a separate bowl, stir to combine **2 tablespoons mayo** with **remaining barbecue sauce**; season to taste with **salt** and **pepper**.



6. Amp it up!

We don't like to limit ourselves, especially when it comes to burgers. Sometimes we finish them with a slice of cheddar (while still cooking in the skillet for the proper melt), then layer on all the fixings (think lettuce, tomato, onion, and pickles) and finish with some extra cowboy sauce!