

DINNERLY



Plant-Based Ground Jalapeño Smashburger

with Cheese Sauce & Oven Fries



20-30min



2 Servings

Jalapeño poppers—aka fried jalapeños stuffed with molten cheese—are usually reserved for sports bars and tailgates. But we were like, life is short, why wait? Maybe we can just top a plant-based ground smash burger with a creamy cheese sauce peppered with chopped jalapeños and get the same jalapeño popper vibes. We did it, and to absolutely no one's surprise...it's poppin'. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 2 oz pickled jalapeños
- ½ lb pkg plant-based ground ^{3,4,1}
- 2 oz shredded cheddar-jack blend ²
- 2 potato buns ^{2,5,1}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic
- all-purpose flour ¹
- ⅔ cup milk ²

TOOLS

- rimmed baking sheet
- small saucepan
- large skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 930kcal, Fat 50g, Carbs 80g, Protein 43g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes** and halve lengthwise, then cut into ½-inch wedges. Toss on a rimmed baking sheet with **2 tablespoons oil**; season generously with **salt** and **pepper**. Spread into an even layer and roast on lower oven rack, without stirring, until golden and crisp, 20–25 minutes.



4. Cook burgers

Heat a large skillet over high until very hot, about 2 minutes; lightly brush with **oil**. Add **plant-based ground** and smash each mound flat with a spatula, forming 5-inch patties. Season with **salt** and cook, undisturbed, until outer edges are browned, 2–3 minutes. Flip, season with **salt**, and cook until well-browned, about 2 minutes more. Transfer to a plate.

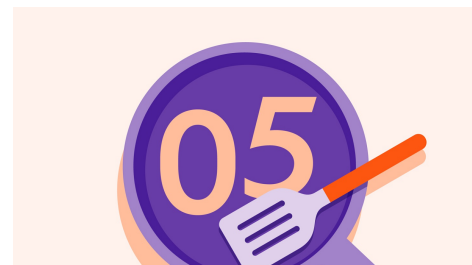


2. Prep ingredients

Coarsely chop **2 tablespoons jalapeño** (or less depending on heat preference); reserve remaining for serving.

Finely chop **1 teaspoon garlic**.

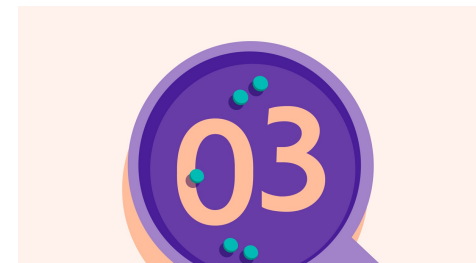
Divide **plant-based ground** into 2 equal portions (do not form patties).



5. Toast buns & serve

Add **buns**, cut side-down, to same skillet; toast until lightly browned, 1–2 minutes.

Serve **smash burgers** on **buns** with some of the **cheese sauce** spooned over top and any **remaining jalapeño slices**, if desired. Serve with **oven fries** alongside and **remaining sauce** for dipping. Enjoy!



3. Make cheese sauce

Heat **1 tablespoon oil** in a small saucepan over medium-high. Add **2 teaspoons flour** and **chopped garlic**; cook, about 30 seconds. Add **⅔ cup milk** and **¼ teaspoon salt**; whisk to combine. Simmer until slightly thickened and reduced to about ½ cup, 3–5 minutes.

Remove from heat; stir in **cheese** and **chopped jalapeños**.



6. Take it to the next level

We've heard tell of legendary poppers that are wrapped in, umm, bacon. Makes us blush just talking about it. If you're into it too, chop up any strips you have in the fridge and crisp them in a skillet to serve on top of these burgers.