

DINNERLY



Cheesy Veggie Burger with Oven-Roasted Fries



40-50min



2 Servings

That good looking, perfectly cooked veggie burger resting on a toasted bun has a delicious companion- ooey gooey cheese sauce! Crisp fries are necessary here, so we're roasting them up to golden brown and serving them alongside. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- ½ lb pkg Actual Veggies orange burger
- 4 oz cheese sauce ⁷
- 2 brioche buns ^{1,3,7}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- unsalted butter ⁷

TOOLS

- rimmed baking sheet
- parchment paper
- medium heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 860kcal, Fat 46g, Carbs 94g, Protein 18g



1. Roast fries

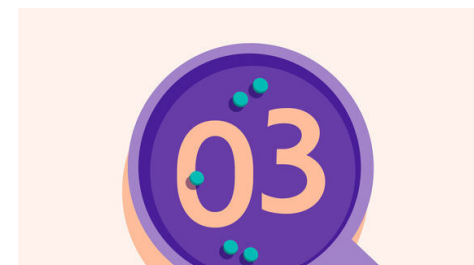
Preheat oven to 450°F with a rack in the center.

Scrub **potatoes**; cut into ¼-inch thick fries. Toss fries on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on center oven rack until fries are deeply browned in spots and crisp, 35–40 minutes.



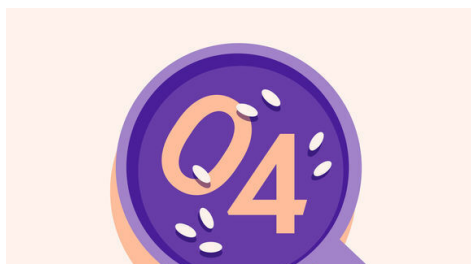
2. Toast buns

In a medium heavy skillet, melt **2 tablespoons butter** over medium heat. Place **buns** cut-side down in skillet; cook until golden brown and toasted, 2–4 minutes. Set buns aside; wipe skillet clean.



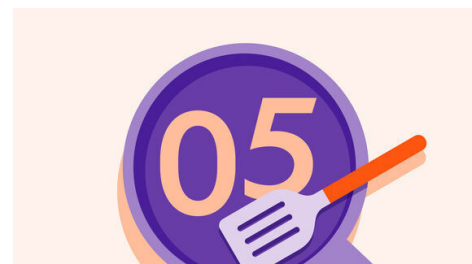
3. Cook veggie burgers

In same skillet, heat **1 tablespoon oil** over medium-high until lightly smoking. Cook **veggie burgers** until well browned and heated through, 2–3 minutes per side.



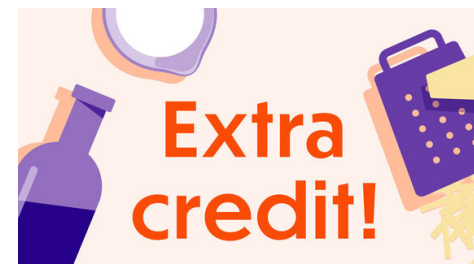
4. Prepare cheese sauce

In a small microwaveable bowl, reheat **cheese sauce** until warm, about 1 minute.



5. Serve

Transfer **patties** to **buns**. Top **burger** with **warm cheese sauce** any desired toppings and condiments and serve with **fries** alongside. Enjoy!



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