

DINNERLY



Plant-Based Ground Stuffed Baked Potato

with Buffalo Sauce, Ranch & Cheddar



30-40min



2 Servings

How many ways can Dinnerly take a beloved comfort food and put a baked potato on it? So far the possibilities seem endless, and we hope it stays that way. Here we've got crumbled Impossible patties coated in spicy Buffalo sauce with a ranch salad on top, plus classic baked potato toppings like shredded cheese and scallion greens, of course. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 2 scallions
- 1 romaine heart
- ½ lb pkg Impossible patties⁶
- 2 oz Buffalo sauce
- 2 oz shredded cheddar-jack blend⁷
- 2 (1½ oz) ranch dressing^{3,7}

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter⁷

TOOLS

- microwave
- medium skillet
- rimmed baking sheet

ALLERGENS

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 860kcal, Fat 58g, Carbs 56g, Protein 32g



1. Pre-cook potatoes

Preheat oven to 425°F with a rack in the center.

Scrub **potatoes**, then prick all over with a fork. Rub with **oil** and season all over with **salt** and **pepper**. Place in a dish and microwave on high for 5 minutes. Flip potatoes; continue to microwave until soft and easily pierced through the center with a knife, 3–5 minutes (watch closely as microwaves vary).



4. Finish plant-based ground

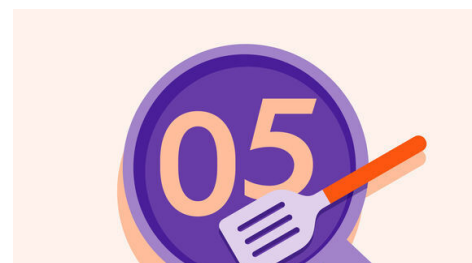
To skillet with **plant-based ground**, add **scallion whites and light greens** and **2 tablespoons butter**. Cook until fragrant. Add **2 tablespoons water** and bring to a simmer, scraping up any browned bits from bottom of skillet. Add **Buffalo sauce** and stir until plant-based ground is coated.



2. Prep ingredients

Meanwhile, thinly slice **scallions**, keeping dark greens separate. Thinly slice **half of the romaine** (save rest for own use).

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **plant-based ground**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, about 5 minutes.



5. Finish & serve

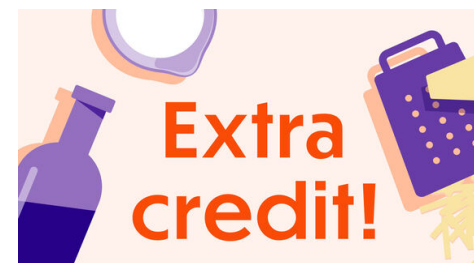
Carefully split **potatoes** and top with **a pat of butter**, if desired. Season with **salt** and **pepper**. Toss **romaine** with **half of the ranch dressing**.

Serve **baked potato** with **Buffalo plant-based ground** and **cheese** over top. Garnish with **some of the ranch salad**, **dark scallion greens**, and **remaining ranch dressing**, if desired. Enjoy!



3. Finish potatoes

Transfer **potatoes** to a rimmed baking sheet. Bake on center oven rack until skin is crispy, flipping halfway through, 8–10 minutes. Turn off oven; leave potatoes inside to keep warm until ready to serve.



6. All the toppings!

Why not add some more classic baked potato toppings? Throw in bacon bits or swap the ranch for sour cream.