

DINNERLY



Buffalo-Ranch Plant-Based Burger with Oven Fries & Pickles



30-40min



2 Servings

Choices are hard. And there are so many of them to make! Your whole day/week/life—nothing but choices! With this dish, we took one choice off of your literal plate by combining all the flavor of Buffalo wings in an Impossible patties burger! What more could you want? It's topped with creamy Buffalo-ranch sauce, which is basically a mash-up of the actual wing sauce and the cooling side dip. We've got you covered!

WHAT WE SEND

- 2 russet potatoes
- 2 oz Buffalo sauce
- 3¼ oz dill pickles
- 1½ oz ranch dressing ^{3,7}
- 2 potato buns ^{1,7,11}
- ½ lb pkg Impossible patties

6

WHAT YOU NEED

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

TOOLS

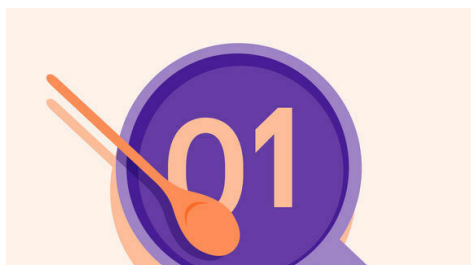
- rimmed baking sheet
- medium skillet

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 790kcal, Fat 42g, Carbs 75g, Protein 30g



1. Roast oven fries

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

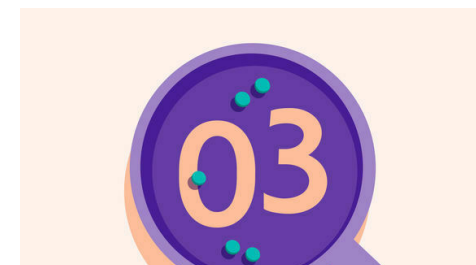
Scrub **potatoes**, then cut lengthwise into wedges. On a rimmed baking sheet, toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until golden and crisp, 23–25 minutes, flipping halfway through.



2. Make Buffalo-ranch sauce

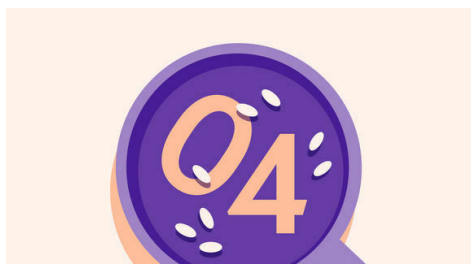
While **potatoes** roast, in a small bowl, whisk to combine **ranch dressing** and **half of the Buffalo sauce** (or less depending on heat preference).

Melt **1 tablespoon butter** in a medium skillet over medium-high. Carefully, pour melted butter into bowl with Buffalo-ranch sauce, and whisk to combine.



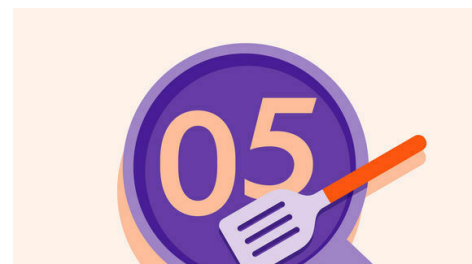
3. Toast buns

Add **buns** to same skillet, cut sides down, and cook until toasted, 1–2 minutes. Transfer to a plate and reserve skillet for step 5.



4. Form burgers

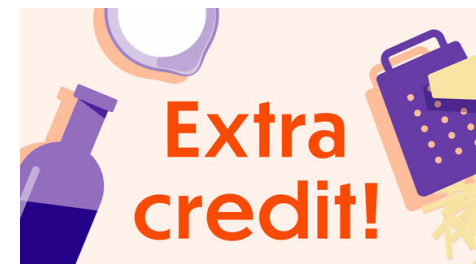
Shape **plant-based ground** into 2 (4-inch) patties, if necessary.



5. Finish & serve

Melt **1 tablespoon butter** in reserved skillet. Add **burgers** and cook until browned and heated through, about 3 minutes per side.

Place **burgers** on **toasted buns**. Spoon **some of the Buffalo-ranch sauce** over, then top with **pickles**. Serve **oven fries** with **remaining Buffalo-ranch sauce** alongside for dipping. Enjoy!



6. Kids pitch in!

Got a couple little sous chefs ready to get involved? Let the kids help with mixing the buffalo--ranch sauce and shaping the burger patties.