

# DINNERLY



## Everything Bagel Actual Veggies™ Black Burger

with Homefries & Creamy Scallion Schmear

Breakfast, brunch, lunch, linner, dinner, late-night snack, middle-of-the-night chow down? It says it all in the name. Everything Bagel Burger essentially means we can eat this meal at any hour of the day. And honestly? We just might. We've got you covered!



30-40min



2 Servings

## WHAT WE SEND

- 2 potatoes
- 2 scallions
- 1 oz sour cream<sup>1</sup>
- 2 potato buns<sup>1,2,3</sup>
- ¼ oz everything bagel seasoning<sup>2</sup>
- Actual Veggies black burger

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

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

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 690kcal, Fat 24g, Carbs 106g, Protein 20g



### 1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**, then cut into ½-inch cubes. On a rimmed baking sheet, toss with **2 tablespoons oil** and **a generous pinch each of salt and pepper**. Roast on lower oven rack until golden and crisp, about 25 minutes.



### 4. Finish & serve

Place **buns**, cut-sides down, directly on upper oven rack; bake until well toasted, 2–3 minutes. Toss **potatoes** on baking sheet with **remaining scallions**. Place **burgers** on **toasted buns** and top with **a schmear of scallion sour cream**.

Serve **everything bagel burgers** with **home fries** alongside (and ketchup for dipping, if desired). Enjoy!



### 2. Prep sauce & buns

Trim ends from **scallions**, then thinly slice. In a small bowl, stir together **1 tablespoon scallions** (save rest for step 5) and **sour cream**. Season to taste with **salt and pepper**.

Lightly brush tops of **buns** with **oil**. Sprinkle **¼ teaspoon everything bagel seasoning** over top, pressing lightly to adhere.



### 5. ...

What were you expecting, more steps?



### 3. Cook burgers

Once **potatoes** have roasted for 15 minutes, heat **2 teaspoons oil** in a large heavy skillet (preferably cast-iron) over medium-high. Add **Actual Veggies burgers** and cook until well-browned and heated through, 2–3 minutes per side. Sprinkle burgers with **remaining everything bagel seasoning**.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!