

DINNERLY



Impossible Burger with Dijonnaise & Roasted Sweet Potatoes



30-40min



2 Servings

We're pretty sure that 'cornichons' is French for "the cutest, most delicious, tiny pickles you've ever eaten." And if it's not, well then it should be. They are the perfect balance of tangy and salty and when chopped up and mixed into a creamy Dijonnaise they add a little something something to an Impossible burger and sweet potato oven fries. We've got you covered!

WHAT WE SEND

- 1 sweet potato
- 1 oz cornichon ¹⁷
- 2 (1 oz) mayonnaise ^{3,6}
- 2 (¼ oz) Dijon mustard
- ½ lb pkg Impossible patties ⁶
- 2 potato buns ^{1,7,11}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

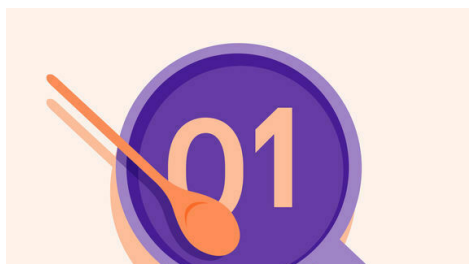
- rimmed baking sheet
- medium skillet (preferably cast-iron)

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

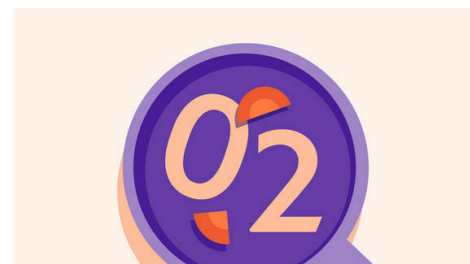
Calories 870kcal, Fat 59g, Carbs 62g, Protein 28g



1. Roast sweet potatoes

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

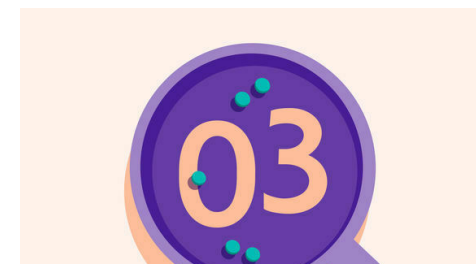
Scrub **sweet potato**; halve lengthwise, then cut crosswise into ¼-inch half-moons. On a rimmed baking sheet, toss with **2 tablespoons oil**, **½ teaspoon salt**, and **a few grinds of pepper**. Roast on upper oven rack until golden-brown, 20–25 minutes.



2. Make Dijonnaise sauce

While **sweet potatoes** roast, finely chop **1 tablespoon cornichon pickles** (save rest for step 5). Finely chop **¼ teaspoon garlic**.

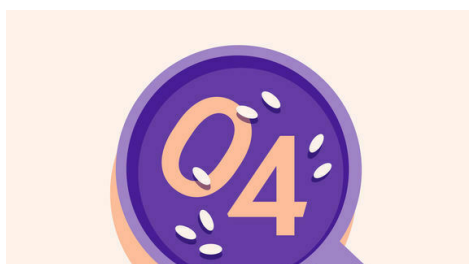
In a small bowl, stir to combine **all of the mayonnaise**, **Dijon mustard**, **chopped garlic**, and **chopped cornichons**. Season to taste with **salt** and **pepper**; set aside until step 5.



3. IMPOSSIBLE VARIATION

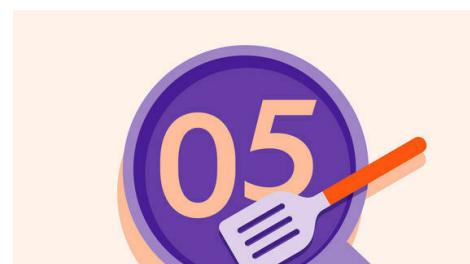
Form **Impossible patties** into 2 (4-inch) patties. Season both sides generously with **salt** and **pepper**.

Brush **buns** with **oil**. Heat a medium skillet (preferably cast-iron) over medium-high. Add buns, cut-side down, and toast until lightly browned and toasted, about 1 minute. Transfer to a plate.



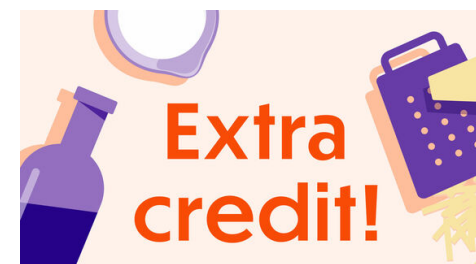
4. Cook burgers

Add **1 tablespoon oil** to same skillet. Add **burgers** and cook until well browned on the bottom, about 3 minutes. Flip and cook until heated through, 1–2 minutes more. Transfer to a plate.



5. Serve

Serve **burgers** on **buns** topped with some of the **Dijonnaise**. Serve with **roasted sweet potatoes**, **remaining whole cornichons**, and **remaining sauce** alongside for dipping. Enjoy!



6. Take it to the next level

What you do with your burger is your business. Here are some suggestions for taking this particular one to the next level: caramelized onions, sautéed mushrooms, melted Swiss, or all of the above.