# **DINNERLY**



# Impossible Ground Chili-Stuffed Baked Potato

with Cheddar, Scallions & Sour Cream



30-40min 2 Servings



If you invited us to dinner and you made us these chili stuffed potatoes, we'd immediately be best spuds. Hah, get it? We can cook, AND tell jokes. We've got you covered!

#### WHAT WE SEND

- · 2 potatoes
- · 2 scallions
- ½ lb pkg Impossible patties
- ¼ oz chili powder
- · 8 oz tomato sauce
- 2 oz shredded cheddarjack blend <sup>7</sup>
- · 2 (1 oz) sour cream 7

#### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar
- butter (optional) <sup>7</sup>

#### **TOOLS**

- microwave
- medium heavy-bottomed pot
- · rimmed baking sheet

#### **ALLERGENS**

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

#### **NUTRITION PER SERVING**

Calories 710kcal, Fat 35g, Carbs 67g, Protein 34g



### 1. Start potatoes

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

Scrub potatoes, then prick all over with a fork. Rub with oil and season all over with salt and pepper. Place in a microwavesafe 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).



## 2. Cook plant-based ground

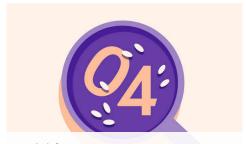
Trim ends from **scallions** and thinly slice, keeping dark greens separate.

Heat 1 tablespoon oil in a medium pot over medium-high. Add Impossible patties. Cook, breaking up into smaller pieces, until browned, 3–5 minutes.



#### 3. Make chili

Add chili powder and scallion whites and light greens; cook, stirring, until fragrant, about 1 minute. Add tomato sauce, ½ cup water, ½ teaspoon each of sugar and salt, and a few grinds of pepper. Bring to a simmer, scraping up any browned bits from the bottom. Reduce heat to medium; partially cover. Cook, stirring occasionally, 10 minutes. Season to taste.



#### 4. Finish potatoes

While **chili** cooks, transfer **potatoes** to a rimmed baking sheet. Bake on upper oven rack until skin is crispy, 6–8 minutes. Turn off oven and leave potatoes inside to keep warm until ready to serve.



5. Assemble & serve

Halve potatoes and top with a pat of butter, if desired. Season with a pinch each of salt and pepper. Top with a few spoonfuls of chili, cheddar cheese, and sour cream

Serve **chili stuffed baked potato** with **scallion dark greens** sprinkled over top. Enjoy!



6. Load 'em up!

You can never have too many toppings, right? Try pickled jalapeños, chopped onions, sliced avocado, cilantro leaves, or a squeeze of lime juice!