

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 patties⁶
- ¼ oz chili powder
- 8 oz tomato sauce
- 2 oz shredded cheddar-jack blend⁷
- 2 (1 oz) sour cream⁷

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- sugar
- butter (optional)⁷

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 microwave-safe 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 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.



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.



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!



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.



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!