

# DINNERLY



## Easy Clean Up! Bunless Impossible Burger

with Fried Onions & Blue Cheese Wedge Salad



ca. 20min



2 Servings

Honestly, who needs buns? We all know the juicy Impossible patty topped with tomatoes, pickles, and ketchup is the real star of the show. So we're skipping the carbs and going straight for the lettuce. You don't even need a side of fries when you can have a wedge salad that's the opposite of boring—all thanks to a sour cream dressing, blue cheese, and crispy fried onions. We've got you covered!

## WHAT WE SEND

- 1 plum tomato
- 1 romaine heart
- 1 oz sour cream <sup>7</sup>
- ½ lb pkg Impossible patties <sup>6</sup>
- 1 oz blue cheese crumbles <sup>7</sup>
- ½ oz fried onions <sup>6</sup>
- ¾ oz dill pickles

## WHAT YOU NEED

- red wine vinegar (or vinegar of your choice) <sup>17</sup>
- kosher salt & ground pepper
- neutral oil
- ketchup

## TOOLS

- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

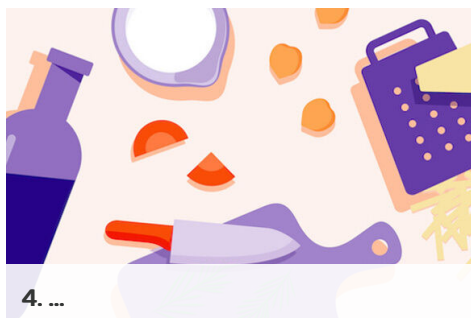
Calories 450kcal, Fat 30g, Carbs 19g, Protein 25g



### 1. Prep veggies & dressing

Thinly slice **tomato**. Separate **2–4 lettuce leaves** from stem. Cut **remaining romaine heart** into wedges; discard stem end.

In a small bowl, whisk to combine **sour cream** and **1 teaspoon each of vinegar and water**; season to taste with **salt** and **pepper**.



What were you expecting, more steps?



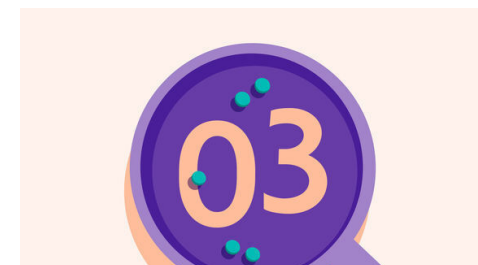
### 2. IMPOSSIBLE VARIATION

Shape **Impossible patties** into 2 patties about 5 inches wide and ½ inch thick. Press your thumb in the center of each patty to make an indentation. Season all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over high. Add **burgers** and cook until well browned and heated through, about 2–3 minutes per side.



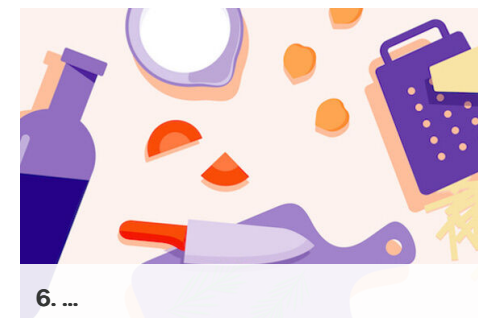
You're not gonna find them here!



### 3. Finish & serve

Divide **romaine wedges** between plates. Drizzle with **sour cream dressing**; top with **blue cheese** and **fried onions**. Arrange **lettuce leaves** alongside; top with **tomatoes, burgers, and pickles**.

Serve **bunless burgers** with **ketchup**, if desired. Enjoy!



Kick back, relax, and enjoy your Dinnerly!