

# DINNERLY



## Impossible Cheeseburger with Salt & Vinegar Oven Fries

 30-40min  2 Servings

Show of hands: Who else loves salt and vinegar potato chips? Oh, everyone? Same. We love this flavor combo so much, we're adding that addictive tang to homemade oven fries. They're served fresh from the oven alongside a juicy Impossible cheeseburger. We're pretty sure you'll never reach for a chip bag again. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- ½ lb pkg Impossible patties<sup>1</sup>
- 2 oz shredded cheddar-jack blend<sup>2</sup>
- 2 potato buns<sup>2,3,4</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

Soy (1), Milk (2), Sesame (3), Wheat (4).  
May contain traces of other allergens.  
Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 730kcal, Fat 33g, Carbs 75g, Protein 37g



### 1. Roast oven fries

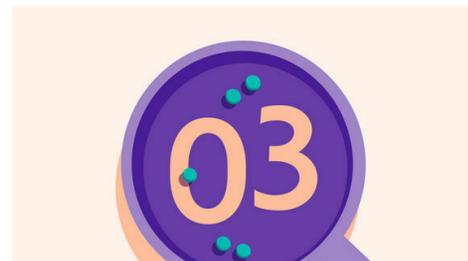
Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut lengthwise into ½-inch wedges. Toss on a rimmed baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until crispy and golden-brown, flipping halfway through cooking time, about 25 minutes.



### 4. Toast buns & serve

Split **buns** in half; place, cut-side down, directly on lower oven rack until toasted, about 2 minutes (watch closely as ovens vary).

Serve **cheeseburgers** alongside **salt and vinegar oven fries**. Enjoy!



### 2. Cook burgers

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **Impossible patties** and cook until browned on the bottom, 2–3 minutes. Flip, then top each with **about 2 tablespoons cheese**. Cover and cook until cheese is melted and burgers are well browned, 2–3 minutes.



### 5. ...

What were you expecting, more steps?



### 3. Season fries

Remove **fries** from oven and toss with **1 tablespoon vinegar** (if you really love vinegar, then double it!); season to taste with **salt**. Leave oven on.



### 6. ...

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