

# DINNERLY



## Impossible Cheeseburger with Sweet Potato Wedges & Spicy Mayo



30-40min



2 Servings

It's hard to beat a classic cheeseburger draped in a velvety blanket of melted cheddar. We seasoned the patty just right and topped it with an extra delish chili garlic mayo. And don't worry—there's enough sauce for those crispy sweet potato fries too. We've got you covered!

## WHAT WE SEND

- 1 sweet potato
- 2 oz shredded cheddar-jack blend <sup>1</sup>
- ½ oz chili garlic sauce
- 1 oz mayonnaise <sup>2,3</sup>
- 2 potato buns <sup>1,4,5</sup>
- ½ lb pkg Impossible patties <sup>3</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

Milk (1), Egg (2), Soy (3), Sesame (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

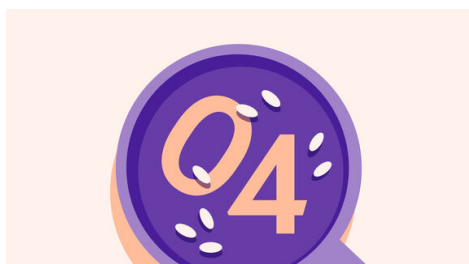
Calories 810kcal, Fat 49g, Carbs 62g, Protein 35g



### 1. Roast sweet potatoes

Preheat oven to 450°F with a rimmed baking sheet placed on a rack in the upper third.

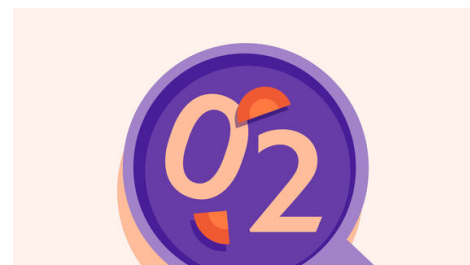
Scrub **sweet potato**; cut into ¼-inch thick wedges. In a medium bowl, toss with 1 **tablespoon oil** and season with **salt** and **pepper**. Carefully transfer to preheated baking sheet. Roast on upper oven rack until tender and browned, about 16 minutes.



### 4. Finish & serve

Place **burgers** on **buns** and top with **some of the spicy mayo**.

Serve **cheeseburgers** with **sweet potato wedges** and **remaining spicy mayo** on the side for dipping. Enjoy!



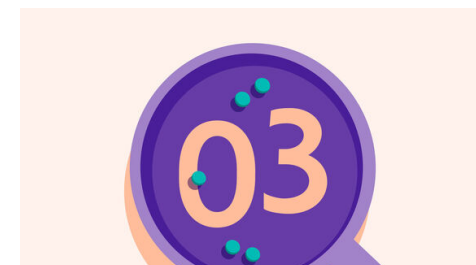
### 2. Make spicy mayo

In a small bowl, combine **chili garlic sauce** and **mayonnaise**. Season to taste with **salt** and **pepper**.



### 5. ...

What were you expecting, more steps?



### 3. Toast buns & cook burgers

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **buns**, cut-sides down, and cook until lightly toasted, 1–2 minutes. Transfer to plates.

Add **Impossible patties** to same skillet. Cook until browned on the bottom, about 3 minutes. Flip burgers and top with **cheese**; cover and cook until cheese is just melted, about 2 minutes more.



### 6. ...

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