

DINNERLY



Pastrami-Spiced Impossible Burger with Horseradish Cream & Oven Fries



30-40min



2 Servings

Don't be a sad, plain patty in the realm of juicy, delicious burgers. Be the pastrami burger of sandwiches. Pastrami is typically cured brisket coated in a blend of garlic, pepper, paprika, cloves, allspice, and mustard seed, then smoked. Imagine that packed into an Impossible patty, topped with a creamy zing of horseradish and blanketed between toasted buns. What we're saying is, this dish is perfect. We've got you covered!

WHAT WE SEND

- 1 russet potato
- 2 (1 oz) sour cream ¹
- ¼ oz granulated garlic
- 1 oz horseradish ²
- ½ lb pkg Impossible patties ²
- ¼ oz pastrami spice blend
- 2 ciabatta rolls ³

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- large heavy skillet (preferably cast-iron)

ALLERGENS

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

NUTRITION PER SERVING

Calories 850kcal, Fat 39g, Carbs 99g, Protein 33g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third.

Scrub **potato**, then halve lengthwise and cut into ½-inch wedges. Toss on a rimmed baking sheet with **2 tablespoons oil** and a **generous pinch each of salt and pepper**. Spread into an even layer.

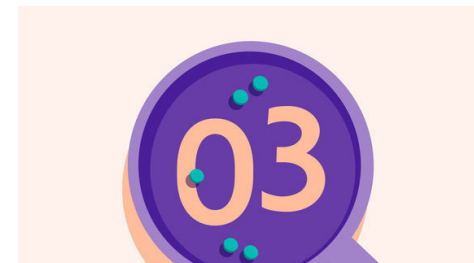
Roast on lower oven rack until golden and crisp, about 25 minutes.



2. Prep cream & burgers

Meanwhile, in a small bowl, stir in **all of the sour cream**, **¼ teaspoon granulated garlic**, and **1–2 teaspoons horseradish** (depending on taste preference). Season to taste with **salt** and **pepper**.

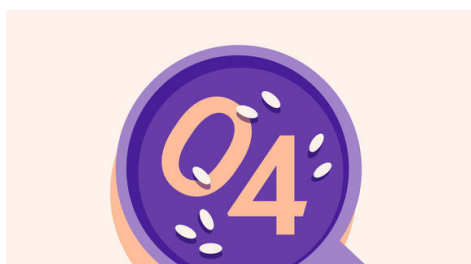
In a separate medium bowl, combine **Impossible patties**, **2 teaspoons pastrami spice**, and **½ teaspoon salt**. Form into 2 (5-inch) patties.



3. Toast buns & cook burgers

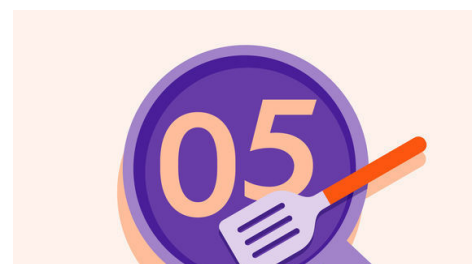
Once **potatoes** have cooked 15 minutes, heat **2 teaspoons oil** in a large heavy skillet (preferably cast-iron) over medium-high. Add **buns**, cut sides-down, and toast until lightly browned on both sides, 1–2 minutes. Transfer to plates.

Add **burgers** to skillet and cook until well browned and just heated through, 2–3 minutes per side.



4. Finish

Transfer **burgers** to **toasted buns** and top with **horseradish cream**.



5. Serve

Serve **pastrami burgers** with **oven fries** and **ketchup**, if desired. Enjoy!



6. Make it picky eater proof

We get it. Horseradish can be pretttty intense. Tone things down to please the masses by swapping out the horseradish in step 2 for chopped fresh herbs like parsley and dill.