



Italian-Style Impossible Cheeseburger

with Pesto Mayo & Tuscan Fries



40-50min



2 Servings

This Italian-style cheeseburger was amore at first sight! We top Impossible patties with gooey mozzarella, sliced pepperoncini, and herby pesto mayo, all nestled into toasted ciabatta rolls. Our secret ingredient to the oven fries? A quick toss with Tuscan spice for a big flavor payoff.

What we send

- 2 potatoes
- 1 plum tomato
- 3¾ oz mozzarella ²
- 1½ oz pepperoncini
- 1 oz mayonnaise ^{1,3}
- 2 oz basil pesto ²
- 2 ciabatta rolls ^{3,4}
- ½ lb pkg Impossible patties ³
- ¼ oz Tuscan spice blend

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Cooking tip

Make a slight depression in the center of the patties before cooking to prevent the burgers from puffing up.

Allergens

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

Nutrition per serving

Calories 1070kcal, Fat 60g, Carbs 94g, Protein 43g



1. Bake fries

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

Scrub **potatoes**, then cut into ½-inch thick fries. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Spread into an even layer. Roast on lower oven rack until golden and crisp on the bottom, about 20 minutes.



4. Cook burgers

Meanwhile, press a dimple in center of one side of **Impossible patties**. Season both sides with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add patties, dimpled-side up, and cook until browned, 2-3 minutes per side.



2. Prep ingredients

Meanwhile, thinly slice **tomato** and **mozzarella**, keeping separate. Thinly slice **pepperoncini**, if desired.

In a small bowl, mix to combine **mayo** with **1 tablespoon pesto**.



5. Melt cheese

Top **patties** with **mozzarella**. Reduce heat to medium and add **1 tablespoon water** to skillet; immediately cover. Cook until cheese is melted, 1-2 minutes more.



3. Toast buns

Brush cut sides of **buns** with **remaining pesto** (if buns look dry, drizzle with oil).

Flip **fries** and push to one side of baking sheet; place buns on opposite side. Bake on lower oven rack until fries are golden brown and buns are toasted, 12-15 minutes.



6. Finish fries & serve

Toss **fries** directly on baking sheet with **salt** and **1 tablespoon Tuscan spice blend**.

Serve **burgers** on **buns** with **tomatoes**, **pesto mayo**, and **pepperoncini**. Enjoy!