

DINNERLY



Classic Grilled Impossible Cheeseburger

with Oven Fries



30-40min



2 Servings

What's more all-American than a juicy Impossible cheeseburger with a pile of fries? Nothing, it's as wholesome as a slice of apple pie on the fourth of July. But instead of fireworks in the sky, there'll be fireworks in your mouth (we couldn't think of another rhyme). We've got you covered!

WHAT WE SEND

- 2 potatoes
- 1 plum tomato
- 1 romaine heart
- 2 (¾ oz) pieces cheddar ¹
- 2 potato buns ^{1,2,4}
- ½ lb pkg Impossible patties ₃

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- box grater
- grill or grill pan

ALLERGENS

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

NUTRITION PER SERVING

Calories 770kcal, Fat 36g, Carbs 80g,
Protein 37g



1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, pat dry, and cut into ½-inch sticks. Toss on a rimmed baking sheet with **2 tablespoons oil**; season with **salt** and **pepper**. Roast on lower oven rack, without flipping, until crispy and golden brown, 20–25 minutes.



2. Prep ingredients

Cut **tomato** crosswise into ½-inch slices. Pull **lettuce leaves** apart, discarding end.

Grate **all of the cheddar** on the large holes of a box grater.



3. Toast buns

Once **fries** have roasted for 10 minutes, heat a grill or grill pan over medium-high heat until very hot. Lightly brush **cut sides of buns** with **oil**. Grill buns, cut-side down, until toasted, about 1 minute (watch closely as grills vary). Transfer buns to a plate; keep grill over medium-high heat.



4. Grill burgers

Lightly **oil** grill, then add **Impossible patties** and cook until browned on the bottom, about 3 minutes. Flip and top with **cheese**; cover grill or grill pan and cook until cheese is melted, and burgers are heated through, 2–3 minutes (or longer for desired doneness).



5. Assemble & serve

Transfer **burgers** to **toasted buns**; top with **lettuce** and **tomato** (add your own favorite condiments!).

Serve **cheeseburgers** with **oven fries** alongside. Enjoy!



6. No grill or grill pan?

No grill, no problem! Cook the burgers and toast the buns in a regular skillet.