

DINNERLY



Stuffed Impossible Cheeseburger with Charred Scallions & Baked Chips



20-30min



2 Servings

What's better than a cheeseburger, you ask? An Impossible burger with a cheesy center! With a cheddar interior and charred scallions piled on top, each bite will cue ooh's and ahh's. Did we mention homemade potato chips? Straight from the oven? Waboom. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb pkg Impossible patties³
- 2 oz shredded cheddar-jack blend²
- 2 scallions
- 2 brioche buns^{1,2,4}

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

TOOLS

- rimmed baking sheet
- large nonstick skillet

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 850kcal, Fat 45g, Carbs 77g, Protein 37g



1. Prep & bake chips

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut into ¼-inch thick rounds. Toss with **2 tablespoons oil** on a rimmed baking sheet; season with **salt** and **pepper**. Spread into a single layer and bake on lower oven rack, without flipping, until slightly crispy and golden brown, 20–25 minutes (watch closely as ovens vary).



2. Shape burger patties

Using your thumb, make an indentation in the middle of each **Impossible patty** and fill with **cheese**. Press edges of Impossible patties over cheese to make **2 (4-inch) patties**. Generously season all over with **salt** and **pepper**.



3. Cook scallions

Trim ends from **scallions**, then thinly slice.

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **scallions** and **a pinch each of salt and pepper**. Cook, stirring, until slightly charred and tender, 3–5 minutes. Transfer to a small bowl and cover to keep warm.



4. Cook burgers

Add **patties** to same skillet; cook over medium-high until well browned and cheese is melted, 3–4 minutes per side. Transfer **burgers** to a plate.



5. Toast buns & serve

Split **buns** and place cut sides down in same skillet; cook until lightly toasted, 1 minute.

Serve **stuffed cheeseburgers** on **toasted buns** topped with **charred scallions** and **baked chips** alongside. Enjoy!



6. Raid the condiment rack!

Got condiments? Add them here! Ketchup, mustard, mayo, or even your favorite BBQ sauce would make delicious dippers for the chips or toppings for the burger.