

DINNERLY



Low-Carb Flying Dutchman Impossible Burger

with Special Sauce & Romaine Salad



30-40min



2 Servings

Have you ever heard of a more fun name for a burger? Neither have we. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 romaine heart
- 1 plum tomato
- 3¼ oz dill pickles
- ½ lb pkg Impossible patties³
- ¼ oz Dijon mustard
- 2 oz shredded cheddar-jack blend²
- 1 oz mayonnaise^{1,3}

WHAT YOU NEED

- kosher salt & ground pepper
- neutral oil
- ketchup

TOOLS

- large nonstick skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 640kcal, Fat 46g, Carbs 30g, Protein 30g



1. Prep ingredients

Trim ends from **onion** and peel off outer skin. Cut into ½-inch thick slices, keeping rings intact and ensuring that you have 4 slices total.

Thinly slice **romaine**. Cut **tomato** into ½-inch pieces. Finely chop **half of the pickles**.



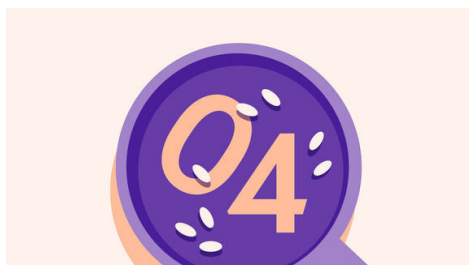
2. IMPOSSIBLE VARIATION

Shape each **Impossible patty** into a ½-inch thick patty. Season all over with **salt** and **pepper**. Divide **half of the mustard** between patties and brush into a thin layer on 1 side of each patty.



3. Cook onion "buns"

Heat **2 tablespoons oil** in a large nonstick skillet over medium-high. Add **onion slabs** and cook until deeply browned on the bottom, 4–6 minutes. Gently flip, keeping rings intact, and sprinkle **1 tablespoon of cheese** onto the top of each onion slab. Continue cooking until the bottom is deeply golden brown. Transfer onions to a cutting board, cheese side up.



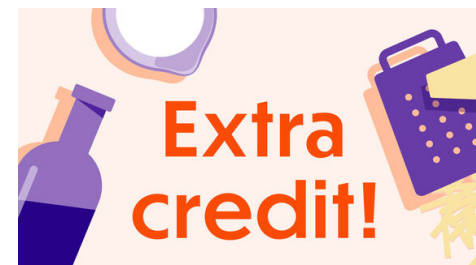
4. Cook burgers

Add **burgers** to same skillet, **mustard side up**. Cook until browned on bottom, 2–3 minutes. Flip and cook until browned on the other side, 1–3 minutes more. Divide **remaining cheese** between the patties.



5. Finish & serve

Sandwich the burgers between the onions, as if the onions are the buns. In a small bowl, stir together **mayonnaise**, **chopped pickles**, **remaining mustard**, and **2 tablespoons ketchup**. Season to taste with **salt** and **pepper**. Serve **burgers** and **salad** alongside **special sauce** and **remaining pickles**.



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