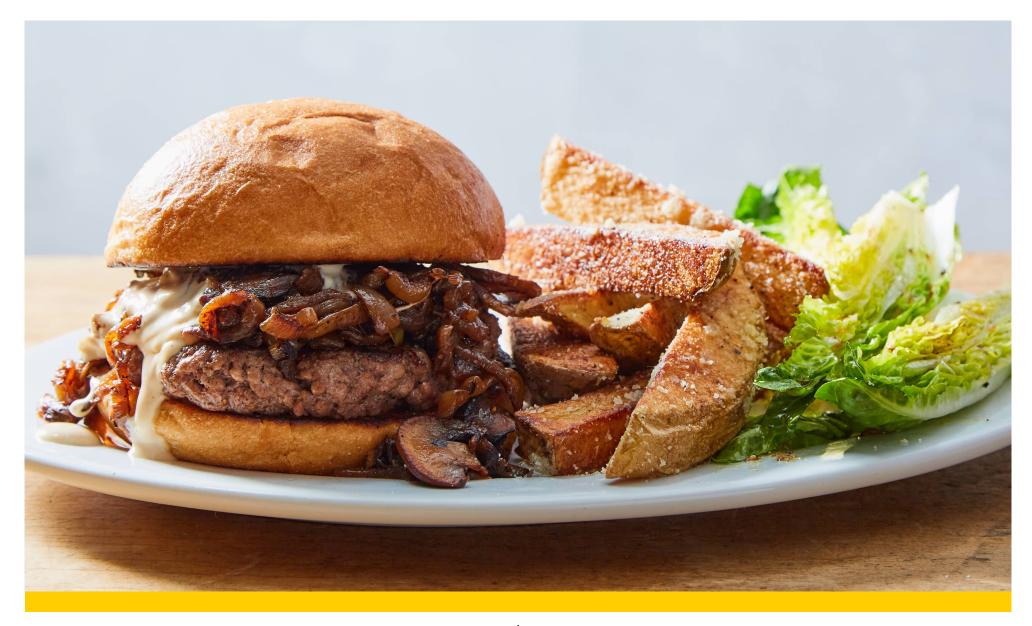
MARLEY SPOON



Caramelized Onion & Mushroom Plant Burger

with Parmesan Fries





Burgers always hit the spot; we can't back this up with data, but our stomachs tell us it's a fact. While we love a classic, why not switch it up? Here, we sear Impossible patties in a hot skillet to develop a savory crust, then serve them on buns topped with caramelized onions and baby bella mushrooms. And this restaurant-worthy burger deserves a fancified side, so we toss crisp fries with Parmesan for a cheesy bite.

What we send

- garlic
- 1 red onion
- 4 oz mushrooms
- 2 potatoes
- 2 oz mayonnaise ^{1,2}
- 1½ oz pkt Worcestershire sauce ³
- 2 (¾ oz) Parmesan ⁴
- 2 brioche buns 1,4,5
- ½ lb pkg Impossible patties ²
- 1 romaine heart

What you need

- kosher salt & ground pepper
- · olive oil
- red wine vinegar (or white wine vinegar)

Tools

- · rimmed baking sheet
- · microplane or grater
- medium skillet

Allergens

Egg (1), Soy (2), Fish (3), Milk (4), Wheat (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1180kcal, Fat 73g, Carbs 96g, Protein 40g



1. Prep ingredients

Preheat oven to 425°F with a rack in the lower third. Finely chop **1 teaspoon garlic**. Halve and thinly slice **all of the onion** crosswise. Cut **mushrooms** into ¼-inch thick slices. Scrub **potatoes**, then cut into ¾-inch thick wedges. In a small bowl, whisk to combine **mayonnaise**, **garlic**, and **2 teaspoons Worcestershire sauce**; season to taste with **salt** and **pepper**.



2. Roast fries

On a rimmed baking sheet, toss **potatoes** with **2 tablespoons oil** and season with **salt** and **pepper**. Spread to a single layer. Roast on lower oven rack until browned on the bottom, 20-25 minutes.

Finely grate Parmesan.



3. Cook onions & mushrooms

While **fries** roast, heat **1 tablespoon oil** in a medium skillet over medium. Add **onions** and **mushrooms**; cook, stirring occasionally, until deeply golden, about 15 minutes. Stir in **2 tablespoons water**, scraping up bits from the bottom. Continue cooking until any liquid is reduced by ¾, 1-2 minutes more. Transfer to a bowl. Wipe out skillet.



4. Toast buns

Flip **potatoes**, then return to lower oven rack until golden all over, 10-15 minutes more. Lightly brush cut sides of **buns** with **oil**. Heat same skillet over medium-high. Add buns, cut side down, and toast until golden brown, about 1 minute.



5. Cook Impossible burgers

Form **Impossible patties** into 2 (4-inch wide) patties. Season both sides with **salt** and **pepper**. Heat **1 tablespoon oil** in same skillet over medium-high. Add burgers and cook until browned on both sides, 2-3 minutes per side (or longer for desired doneness).



6. Assemble & serve

In a small bowl, combine 1 tablespoon each of oil and vinegar; season with salt and pepper. Cut lettuce lengthwise into ½-inch thick wedges, discarding stems; drizzle with vinaigrette. Remove fries from oven; carefully toss with Parmesan. Assemble burgers, topping with onions, mushrooms, and seasoned mayo. Serve fries and salad alongside. Enjoy!