

DINNERLY



Impossible Burger with Cheddar & Oven Fries



30-40min



2 Servings

Gone are the days when a vegetarian burger meant you'd be chowing down on some kind of bean/mushroom/mysterious veggie combo. We're living in the future, and the future has Impossible patties that give us all the classic burger feels we're craving. We've got you covered!

WHAT WE SEND

- 2 potatoes
- ½ lb pkg Impossible patties⁶
- 2 potato buns^{1,7,11}
- 2 (¾ oz) pieces cheddar⁷

WHAT YOU NEED

- all-purpose flour¹
- neutral oil
- kosher salt & ground pepper
- ketchup

TOOLS

- rimmed baking sheet
- medium heavy skillet (preferably cast-iron)
- box grater

ALLERGENS

Wheat (1), Soy (6), Milk (7), Sesame (11).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 800kcal, Fat 40g, Carbs 77g, Protein 36g



1. Cook potatoes

Preheat oven to 450°F with a rimmed baking sheet on a rack in the upper third.

Scrub **potatoes**; cut lengthwise into ¼-inch thick fries. Toss in a large bowl with **1 tablespoon flour** and **2 teaspoons oil**; season with **salt** and **pepper**.

Carefully spread **fries** in a single layer on preheated baking sheet. Roast on upper oven rack until tender and browned, 16–20 minutes.

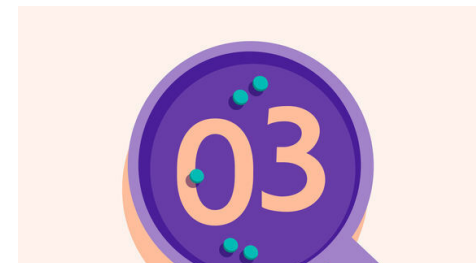


2. Form patties & toast buns

Season **Impossible patties** all over with **salt** and **pepper**.

Heat **1 tablespoon oil** in a medium heavy skillet (preferably cast-iron) over medium-high. Add **buns**, cut-side down, and cook until lightly browned and toasted, about 1 minute (watch closely). Transfer to a plate.

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



3. Cook burgers & serve

Heat **1 tablespoon oil** in same skillet over medium-high. Add **burgers** and cook until well browned on the bottom, about 2 minutes. Flip and top each with a piece of **cheddar**. Cover and cook until browned on the bottom and cheese is melted, 1–2 minutes more.

Serve **Impossible burgers** on **buns** with **fries** and **ketchup** alongside, if desired. Enjoy!



4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!