



## Plant-Based Ground Stuffed Baked Potato

with Buffalo Sauce, Ranch & Cheddar



30-40min



2 Servings

How many ways can Dinnerly take a beloved comfort food and put a baked potato on it? So far the possibilities seem endless, and we hope it stays that way. Here we've got crumbled Impossible patties coated in spicy Buffalo sauce with a ranch salad on top, plus classic baked potato toppings like shredded cheese and scallion greens, of course. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 2 scallions
- 1 romaine heart
- ½ lb pkg Impossible patties<sup>6</sup>
- 2 oz Buffalo sauce
- 2 oz shredded cheddar-jack blend<sup>7</sup>
- 2 (1½ oz) ranch dressing<sup>3,7</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter<sup>7</sup>

## TOOLS

- microwave
- medium skillet
- rimmed baking sheet

## ALLERGENS

Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 860kcal, Fat 58g, Carbs 56g, Protein 32g



### 1. Pre-cook potatoes

Preheat oven to 425°F with a rack in the center.

Scrub **potatoes**, then prick all over with a fork. Rub with **oil** and season all over with **salt** and **pepper**. Place in a dish and microwave on high for 5 minutes. Flip potatoes; continue to microwave until soft and easily pierced through the center with a knife, 3–5 minutes (watch closely as microwaves vary).



### 4. Finish plant-based ground

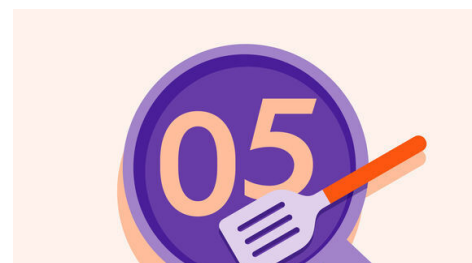
To skillet with **plant-based ground**, add **scallion whites** and **light greens** and 2 **tablespoons butter**. Cook until fragrant. Add 2 **tablespoons water** and bring to a simmer, scraping up any browned bits from bottom of skillet. Add **Buffalo sauce** and stir until plant-based ground is coated.



### 2. Prep ingredients

Meanwhile, thinly slice **scallions**, keeping dark greens separate. Thinly slice **half of the romaine** (save rest for own use).

Heat 1 **tablespoon oil** in a medium skillet over medium-high. Add **Impossible patties**; season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned, about 5 minutes.



### 5. Finish & serve

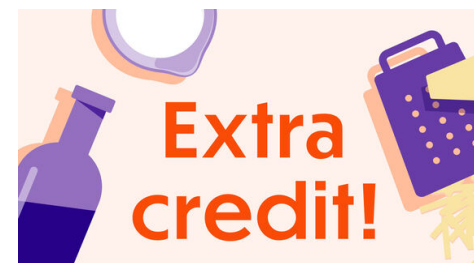
Carefully split **potatoes** and top with a **patty of butter**, if desired. Season with **salt** and **pepper**. Toss **romaine** with **half of the ranch dressing**.

Serve **baked potato** with **Buffalo plant-based ground** and **cheese** over top. Garnish with **some of the ranch salad**, **dark scallion greens**, and **remaining ranch dressing**, if desired. Enjoy!



### 3. Finish potatoes

Transfer **potatoes** to a rimmed baking sheet. Bake on center oven rack until skin is crispy, flipping halfway through, 8–10 minutes. Turn off oven; leave potatoes inside to keep warm until ready to serve.



### 6. All the toppings!

Why not add some more classic baked potato toppings? Throw in bacon bits or swap the ranch for sour cream.