

DINNERLY



Jamaican Impossible Buns with Curry Butter & Pineapple Salsa

 50min  2 Servings

If you don't know about Jamaican patties, now you know (you're welcome). In our version, we're putting the super-charged flavors of the Impossible patty filling into a fluffy bun that we hack with readymade pizza dough. Brush curry butter on top and pair with a refreshing pineapple salsa, then enjoy a taste of island living. We've got you covered!

WHAT WE SEND

- 1 lb pizza dough ¹
- 1 red onion
- 4 oz pineapple cup
- ¼ oz fresh cilantro
- ¼ oz curry powder
- ½ lb pkg Impossible patties ⁶
- ¼ oz jerk seasoning ^{1,6}

WHAT YOU NEED

- neutral oil
- butter ⁷
- kosher salt & ground pepper
- distilled white vinegar (or vinegar of your choice)
- sugar

TOOLS

- medium baking dish
- medium nonstick skillet

COOKING TIP

Let pizza dough come to room temperature before cooking. To speed things up, preheat oven to 200°F; place dough in a lightly oiled bowl and cover. Turn off heat and place bowl in oven for 10–20 mins.

ALLERGENS

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

NUTRITION PER SERVING

Calories 1060kcal, Fat 40g, Carbs 138g, Protein 22g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Add **dough** to a lightly **oiled** bowl; let come to room temperature. **Butter** a medium baking dish.

Finely chop **onion**. Drain **pineapple**, reserving **juice**; coarsely chop. Pick **cilantro leaves** from **stems**; thinly slice stems.

Microwave **2 tablespoons butter** and **2 teaspoons curry powder** until melted; stir to combine.



2. Cook ground & onions

Heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **Impossible patties** and **all but 2 tablespoons onions**; season with **salt**. Cook, breaking up into smaller pieces, until well browned, 5–7 minutes. Drain grease, if desired.



3. Finish filling

Reduce heat to medium-low. Add **jerk seasoning, pineapple juice, cilantro stems, ½ teaspoon curry powder**, and **¼ cup water**. Cook until liquid is reduced, 2–4 minutes. Season to taste with **salt** and **pepper**.

Divide **dough** into 4 pieces. On a clean work surface, roll or gently stretch each into a 4-inch circle.



4. Bake buns

Divide **filling** among centers of each **dough circle**. Stretch dough edges over top to meet in the center; pinch to seal.

Transfer to prepared baking dish, seam-side down and evenly spaced apart. Brush with **some of the curry butter** and sprinkle with **salt** and **pepper**. Bake on center oven rack until puffed and golden brown, about 20 minutes. Rest for 5 minutes.



5. Finish & serve

Meanwhile, in a medium bowl, combine **pineapple, cilantro leaves, remaining onions, 2 teaspoons each of oil and water, ½ teaspoon vinegar**, and **a pinch of sugar**. Season to taste with **salt** and **pepper**.

Brush **buns** with **remaining curry butter**, if desired. Serve with **pineapple salsa** for spooning over top. Enjoy!



6. Want a softer bun?

After assembling the buns and transferring them to the prepared baking dish in step 4, cover with a clean kitchen towel and let proof in a warm place (like a sunny window) until puffy, 45–60 minutes. Continue step 5 as instructed.