

# DINNERLY



## Steakhouse-Style Impossible Cheeseburger

with Roasted Onions & Potato Wedges



30-40min



2 Servings

The mere mention of a steakhouse conjures images of tender meat, steak sauce, melty cheese, thick-cut fries, and, of course...dollar signs! So we're bringing you all the steakhouse vibes, minus the price tag. Juicy Impossible patties are spiked with our special steak seasoning that's equal parts zesty and savory. It's all topped with fontina cheese and charred onions. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 1 red onion
- ½ lb pkg Impossible patties<sup>6</sup>
- ¼ oz steak seasoning
- 2 potato buns<sup>1,7,11</sup>
- 2 oz shredded fontina<sup>7</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet
- medium skillet

## 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 750kcal, Fat 30g, Carbs 85g,  
Protein 38g



### 1. Roast potato wedges

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**, then cut into wedges. Toss on a rimmed baking sheet with 1 **tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until golden and crisp on the bottom, 12–15 minutes.



### 2. Prep onion slices

Cut **onion** lengthwise into ½-inch thick slices. Brush with **oil** and season with **salt** and **pepper**.



### 3. IMPOSSIBLE VARIATION

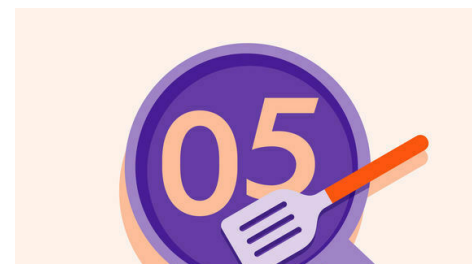
Flip **potato wedges**; tuck **onion slices** in between wedges. Return to oven and roast until potatoes are golden and crisp, and onions are tender and browned on the bottom, 12–15 minutes.

Shape **Impossible patties** into 2 (4-inch) patties. Season each patty with ½ **teaspoon steak seasoning**; set aside until step 5.



### 4. Toast buns

While **potatoes and onions** roast, heat ½ **tablespoon oil** in a medium skillet over medium-high. Add **buns**, cut-sides down, and cook until toasted, 1–2 minutes (watch closely). Transfer to a plate.



### 5. Cook burgers & serve

Heat ½ **tablespoon oil** in same skillet. Add **burgers** and cook until browned on the bottom, about 2 minutes. Flip and sprinkle **cheese** over top. Cover and cook until cheese is melted and burgers are heated through, about 2 minutes.

Serve **steakhouse cheeseburgers** topped with **roasted onions** and **potato wedges** alongside. Enjoy!



### 6. Amp it up!

Before flipping your burgers in step 5, drizzle them with a splash of Worcestershire sauce for a glaze that delivers those ritzy steakhouse feels we all love. Serve it all with ketchup or your favorite steak sauce.