

MARLEY SPOON



Teriyaki-Glazed Impossible Burger

with Spinach Salad & Furikake Fries



30-40min



2 Servings

Impossible patties makes for a perfect plant-based burger, only made better by a savory-sweet teriyaki glaze. After glazing, the burgers are topped with a spicy mayo, and are served on a toasty potato bun. Oven-baked fries are a healthier way to make crisp potato wedges. We tossed these bad boys in furikake—a Japanese spice mix of sesame seeds, sugar, salt, and dried seaweed—for an extra dose of flavor.

What we send

- 2 potatoes
- 2 oz mayonnaise ^{3,6}
- ½ oz chili garlic sauce
- 5 oz baby spinach
- 2 potato buns ^{1,7,11}
- ½ lb pkg Impossible patties ⁶
- 2 oz teriyaki sauce ^{1,6}
- ¼ oz furikake ¹¹
- 3¼ oz dill pickles

What you need

- neutral oil
- kosher salt & ground pepper
- apple cider vinegar (or white wine vinegar)
- sugar

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

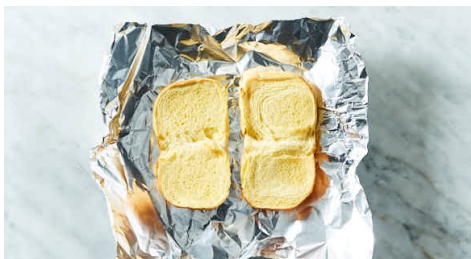
Nutrition per serving

Calories 930kcal, Fat 52g, Carbs 82g, Protein 34g



1. Roast potatoes

Preheat oven to 450°F with a rack in the lowest position. Scrub **potatoes**, then cut lengthwise into ½-inch thick wedges. On a rimmed baking sheet, toss potatoes with **2 tablespoons oil** and **a pinch each of salt and pepper**. Spread in an even layer and roast without stirring, until golden and crisp on the bottom and lightly browned on top, 20-25 minutes.



4. Toast buns

Split **buns** and place cut side up on a sheet of foil; Bake on lower oven rack, next to **potatoes**, until lightly toasted, about 2 minutes (watch closely as ovens vary). Wrap in foil to keep warm.



2. Make spicy mayo

Meanwhile, in a small bowl, stir to combine **mayonnaise** and **chili garlic sauce**.



3. Make salad dressing

While **potatoes** roast, in a medium bowl, combine **1 tablespoon each of oil and vinegar**; season with **a pinch each sugar, salt, and pepper**. Add **spinach**, but do not toss until ready to serve.



5. Make burgers

Form **Impossible patties** into 2 (½-inch) thick patties (about 4½-inches wide). Heat **1 teaspoon oil** in a medium skillet over medium-high. Add burgers and cook until browned, flipping once, about 3 minutes per side. Off the heat, spoon off any excess fat. Add **teriyaki sauce** and cook over medium, turning burgers in sauce until glazed, about 2 minutes.



6. Finish salad & serve

Once **potatoes** are done, toss with **furikake** and **a pinch of salt**; transfer to plates. Toss **spinach** in **dressing**.

Serve **burgers** on **buns** topped with **some of the spicy mayo**, with the rest alongside for dipping with **fries**. Serve with **pickles** and **spinach salad**. Enjoy!