

# DINNERLY



## Teriyaki Tofu Burger with Pickled Cucumbers & Fries



40-50min



2 Servings

We're giving tofu a real chance at the spotlight because the good-for-you, lean, plant-based protein is stepping called up to the big leagues—Burgers! Who can resist a burger of any kind? Especially when marinated in big flavors like teriyaki. Pickled cukes and oven fries are the perfect teammates. We've got you covered!



### WHAT WE SEND

- 1 cucumber
- garlic
- 2 oz mayonnaise <sup>3,6</sup>
- 2 potato buns <sup>1,7,11</sup>
- 2 oz teriyaki sauce <sup>1,6</sup>
- 1 russet potato
- 10 oz pkg grass-fed ground beef

### WHAT YOU NEED

- apple cider vinegar
- kosher salt & ground pepper
- sugar
- neutral oil

### TOOLS

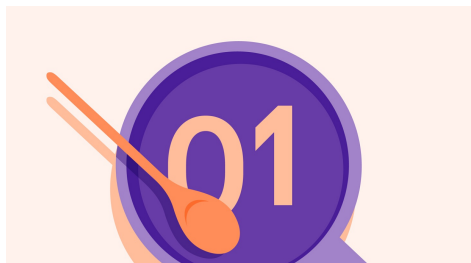
- nonstick skillet
- rimmed baking sheet

### 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 1020kcal, Fat 64g, Carbs 81g, Protein 37g



#### 1. Roast potatoes

Preheat oven to 450°F with a rack in the lower third. Scrub **potato**, then cut lengthwise into ½-inch wedges. On a rimmed baking sheet, toss potato wedges with **2 tablespoons oil**, **1 teaspoon salt**, and **several grinds of pepper**. Spread in an even layer and roast in lower third of oven, without stirring, until golden and crisp, about 25 minutes.



#### 4. Cook burgers

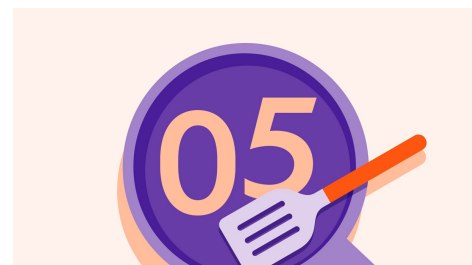
Once **potatoes** have baked for 20 minutes, heat **2 teaspoons oil** in a medium nonstick skillet over medium-high. Add **buns**, cut-side down, and cook until golden brown, 1–2 minutes. Add **1 tablespoon oil** to the skillet, then add **patties** and cook until well browned and medium-rare, 3–4 minutes per side (or longer for desired doneness)



#### 2. Shape patties

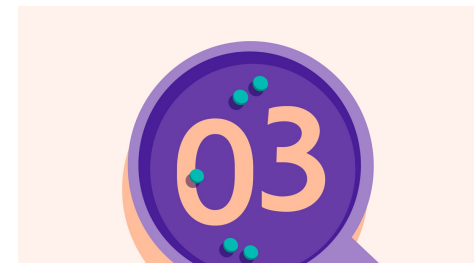
Shape **beef** into 2 (4-inch) patties.

In a small bowl, mix together **teriyaki sauce** and **1 tablespoon sugar**.



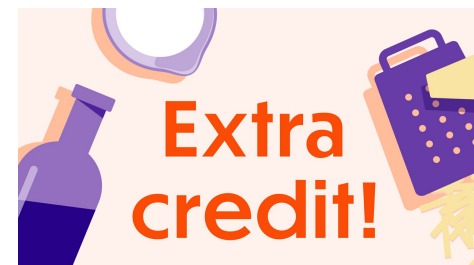
#### 5. Finish & serve

Pour **teriyaki mixture** into skillet and continue to cook until almost evaporated and **patties** are glazed, about 30 seconds. Spread some of the **garlic mayo** on **buns**, then top with **teriyaki burgers** and **pickles**. Serve alongside **fries** and any **remaining mayo** for dipping. Enjoy!



#### 3. Prep pickles & mayo

Slice **cucumber** into thin rounds. In a small bowl, whisk together **1 tablespoon oil**, **2 teaspoons vinegar**, and **a pinch each salt and pepper**. Add cucumbers and set aside. Peel and finely chop ½ **teaspoon garlic**. In a small bowl, stir together **mayonnaise** and garlic. Season to taste with **salt and pepper**.



#### 6. Take it to the next level

Load up this burger with even more of your favorite toppings—lettuce, tomatoes, raw red onion.