

# DINNERLY



## Stuffed Impossible Cheeseburger with Charred Scallions & Baked Chips



20-30min



2 Servings

What's better than a cheeseburger, you ask? An Impossible burger with a cheesy center! With a cheddar interior and charred scallions piled on top, each bite will cue ooh's and ahh's. Did we mention homemade potato chips? Straight from the oven? Waboom. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- ½ lb pkg Impossible patties<sup>6</sup>
- 2 oz shredded cheddar-jack blend<sup>7</sup>
- 4 scallions
- 2 potato buns<sup>1,7,11</sup>

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

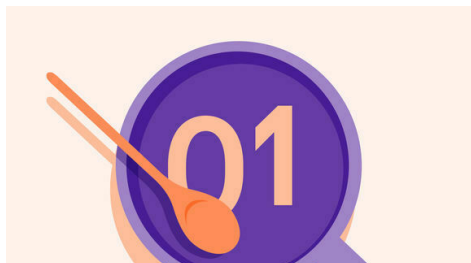
- rimmed baking sheet
- large nonstick skillet

## ALLERGENS

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

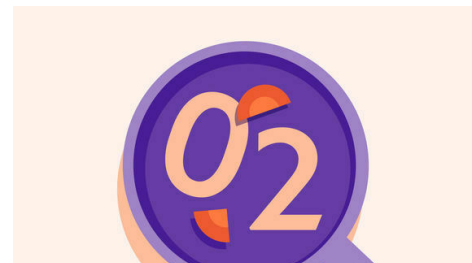
## NUTRITION PER SERVING

Calories 850kcal, Fat 45g, Carbs 77g,  
Protein 37g



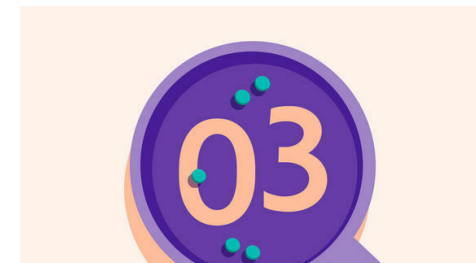
### 1. Prep & bake chips

Preheat oven to 450°F with a rack in the lower third. Scrub **potatoes**, then cut into ¼-inch thick rounds. Toss with **2 tablespoons oil** on a rimmed baking sheet; season with **salt** and **pepper**. Spread into a single layer and bake on lower oven rack, without flipping, until slightly crispy and golden brown, 20–25 minutes (watch closely as ovens vary).



### 2. Shape burger patties

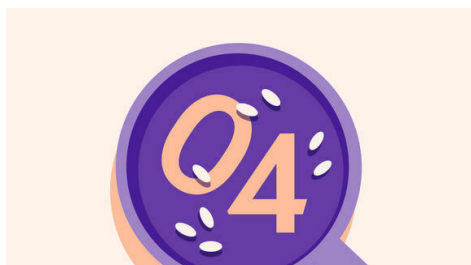
Using your thumb, make an indentation in the middle of each **Impossible patty** and fill with **cheese**. Press edges of Impossible patties over cheese to make **2 (4-inch) patties**. Generously season all over with **salt** and **pepper**.



### 3. Cook scallions

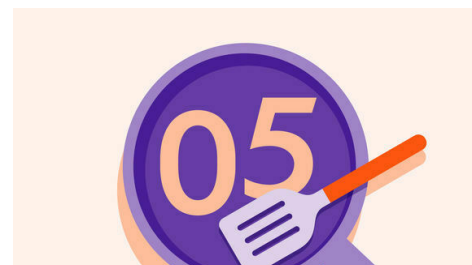
Trim ends from **scallions**, then thinly slice.

Heat **1 tablespoon oil** in a large nonstick skillet over medium-high. Add **scallions** and **a pinch each of salt and pepper**. Cook, stirring, until slightly charred and tender, 3–5 minutes. Transfer to a small bowl and cover to keep warm.



### 4. Cook burgers

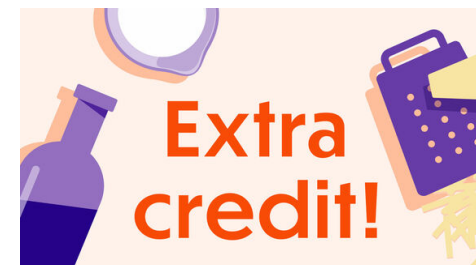
Add **patties** to same skillet; cook over medium-high until well browned and cheese is melted, 3–4 minutes per side. Transfer **burgers** to a plate.



### 5. Toast buns & serve

Split **buns** and place cut sides down in same skillet; cook until lightly toasted, 1 minute.

Serve **stuffed cheeseburgers** on **toasted buns** topped with **charred scallions** and **baked chips** alongside. Enjoy!



### 6. Raid the condiment rack!

Got condiments? Add them here! Ketchup, mustard, mayo, or even your favorite BBQ sauce would make delicious dippers for the chips or toppings for the burger.