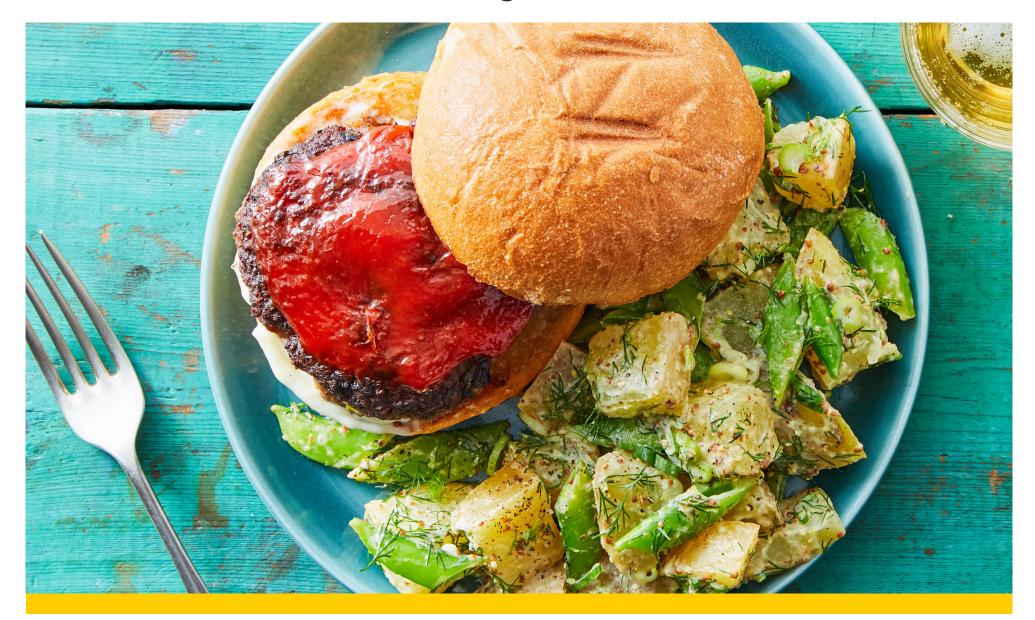
MARLEY SPOON



Meatloaf Impossible Burger on Brioche Bun

with Summery Potato Salad

Potato salad is the perfect addition to any meal, especially when served alongside a meatloaf Impossible burger that is coated in a sweet tomato glaze on top of a toasted brioche bun. For this potato salad, Yukon gold potatoes and crisp snap peas are coated in a creamy mayo-mustard sauce with fresh dill.

What we send

- 1/2 lb baby potatoes
- 4 oz snap peas
- 1 oz whole-grain mustard ⁵
- 1 oz mayonnaise ^{1,4}
- 2 scallions
- 1/2 lb pkg Impossible patties 4
- 1 oz panko²
- 2 brioche buns ^{1,2,3}
- ¼ oz fresh dill

What you need

- kosher salt & pepper
- apple cider vinegar (or white wine vinegar)
- olive oil
- ketchup
- 1 large egg ¹

Tools

- medium saucepan
- medium ovenproof skillet

Allergens

Egg (1), Wheat (2), Milk (3), Soy (4), Sulphites (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 830kcal, Fat 41g, Carbs 80g, Protein 33g



1. Cook potatoes & snap peas

Scrub **potatoes**, then halve; place in a medium saucepan along with **1 tablespoon salt** and enough water to cover by ½-inch. Cover; bring to a boil. Uncover; cook until just tender, 4-5 minutes. Trim **snap peas**, then cut in half. Add snap peas to saucepan with potatoes and cook until crisp-tender, 2 minutes. Drain and transfer to a large plate. Refrigerate for 10 minutes.



2. Make potato salad

In a medium bowl, whisk to combine mustard, 1 tablespoon mayonnaise, 2 teaspoons vinegar, 1 tablespoon oil until smooth. Add chilled potatoes and snap peas; season to taste with salt and pepper and stir to combine.



We've tailored the instructions below to match your recipe choices. Happy cooking!

3. Season burgers

Meanwhile, preheat broiler with top rack 6 inches from heat source. Trim **scallions**, then thinly slice. In a medium bowl, combine **Impossible patties**, **14 cup panko**, 1 tablespoon of the scallions, **1 teaspoon ketchup**, **34 teaspoon salt**, **1 large egg**, and **a few grinds of pepper**. Shape into 2 (4-inch) patties, about 34inch thick.



4. Toast buns

Lightly drizzle **buns** with **oil**. Broil buns directly on top oven rack, cut side up, until lightly browned and toasted, 30 seconds-2 minutes (watch closely as broilers vary).



5. Cook burgers

Heat **2 teaspoon oil** in a medium ovenproof skillet over medium-high. Add **burgers** and cook until browned on one side, 2-3 minutes. Flip burgers, then spoon **1 tablespoon ketchup** over each. Transfer skillet to oven. Broil burgers on top oven rack until burgers are heated through, 3-4 minutes (watch closely).



6. Finish & serve

Pick **dill fronds** from stems, discarding stems; finely chop fronds. Gently stir **chopped dill** and **remaining scallions** into **potato salad**; season to taste with **salt** and **pepper**. Spread ½ **tablespoon mayonnaise** onto each **bun**, then top with **burgers** and serve **potato salad** alongside. Enjoy!