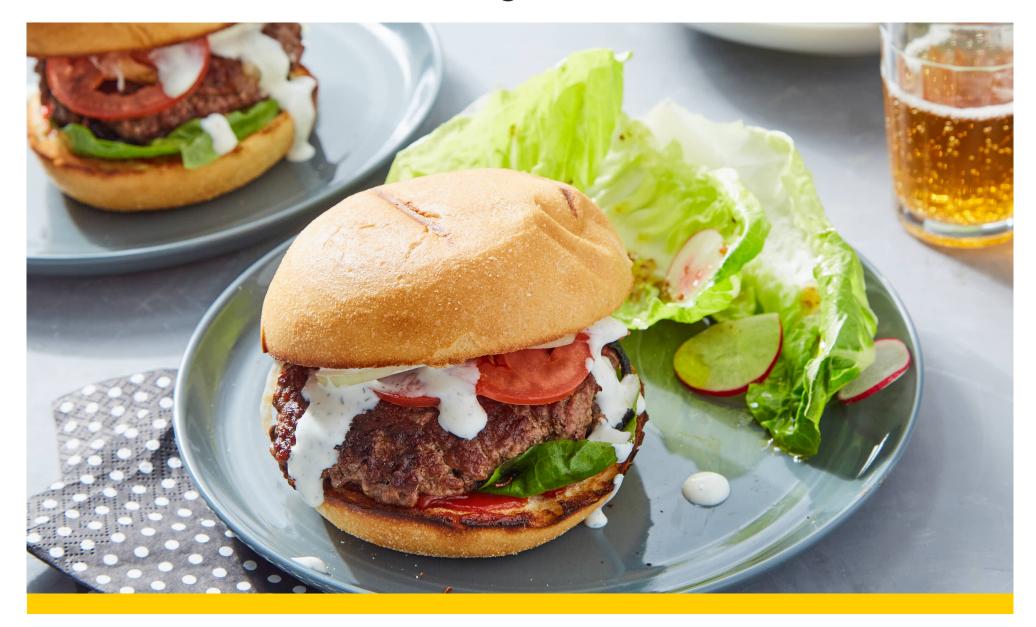
MARLEY SPOON



Ranch Smash Impossible Burger

with Honey Mustard Salad





A burger is always a good idea, but a smash burger with ranch dressing takes this comforting classic to the next level! Smashing the Impossible patty into the skillet creates more surface area for the burgers to brown, which means more flavor. We press onions into the burger for even more flavor as they caramelize while the meat cooks. Add ranch dressing and a toasted bun along with all the **76** fixings and you've smashed it!

What we send

- 1 yellow onion
- 1 plum tomato
- 1 radish
- 1 romaine heart
- ½ lb pkg Impossible patties 1
- 2 potato buns ^{2,3,4}
- ½ oz whole-grain mustard
- ½ oz honev
- 2 (1 oz) sour cream ²
- ¼ oz ranch seasoning ²

What you need

- kosher salt & ground pepper
- neutral oil
- ketchup

Tools

· medium heavy skillet (preferably cast-iron)

Allergens

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

Nutrition per serving

Calories 620kcal, Fat 32q, Carbs 52q, Protein 29q



1. Prep ingredients

Preheat broiler with a rack in the upper third.

Halve and very thinly slice half of the onion (save rest for own use). Slice tomato into thin rounds. Trim radishes. then thinly slice.

Separate **lettuce leaves** and halve crosswise: discard stem end.



Season Impossible patties all over with

Heat **2 teaspoons oil** in a medium heavy skillet (preferably cast-iron) over mediumhigh. Add patties, top with half of the **sliced onions**, then press with a spatula to flatten into 5-inch wide burgers. Cook, undisturbed, until browned on bottom, 3-4 minutes.



3. Toast buns

Flip burgers and cook until medium-rare and **onions** are softened and charred in spots, 2-3 minutes (or longer for desired doneness).

Meanwhile, split **buns** and spread cut sides lightly with **ketchup**. Toast directly on upper oven rack, cut-side up until lightly browned, about 1 minute (watch closely as broilers vary).



4. Make salad

While **burgers** cook, in a medium bowl, combine mustard, honey, 1 tablespoon oil, and 2 teaspoons water. Season to taste with salt and pepper.

Add all but 2 lettuce leaves and toss to coat.



5. Make ranch

In a small bowl, combine all of the sour cream and half of the ranch seasoning (save rest for own use). Thin with water, 1 teaspoon at a time, to reach desired consistency. Season to taste with salt and pepper.



6. Finish & serve

Add **radishes** to the **salad** and toss to coat. Transfer **burgers** to **toasted buns** and top with remaining lettuce lettuce (tear in half crosswise, if necessary), tomatoes, remaining onions, and ranch. Serve burgers with salad alongside. Enjoy!