

# DINNERLY



## Buffalo-Ranch Impossible Burger with Oven Fries & Pickles



30-40min



2 Servings

Choices are hard. And there are so many of them to make! Your whole day/week/life—nothing but choices! With this dish, we took one choice off of your literal plate by combining all the flavor of Buffalo wings in a plant-based Impossible burger! What more could you want? It's topped with creamy Buffalo-ranch sauce, which is basically a mash-up of the actual wing sauce and the cooling side dip. We've got you covered! **221**

## WHAT WE SEND

- 2 potatoes
- 2 oz Buffalo sauce
- 3¼ oz dill pickles
- 1 pkt ranch dressing <sup>1,2</sup>
- 2 potato buns <sup>2,3,5</sup>
- ½ lb pkg Impossible patties <sup>4</sup>

## WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter <sup>2</sup>

## TOOLS

- rimmed baking sheet
- medium skillet

## ALLERGENS

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

## NUTRITION PER SERVING

Calories 790kcal, Fat 42g, Carbs 75g, Protein 30g



### 1. Roast oven fries

Preheat oven to 450°F with a rack in the lower third.

Scrub **potatoes**, then cut lengthwise into wedges. On a rimmed baking sheet, toss with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on lower oven rack until golden and crisp, 23–25 minutes, flipping halfway through.



### 4. Finish & serve

Melt **1 tablespoon butter** in same skillet. Add **Impossible patties** and cook until browned and heated through, about 3 minutes per side.

Place **burgers** on **toasted buns**. Spoon **some of the Buffalo-ranch sauce** over top, then top with **pickles**. Serve **oven fries** with **remaining Buffalo-ranch sauce** alongside. Enjoy!



### 2. Make Buffalo-ranch sauce

While **potatoes** roast, in a small bowl, whisk to combine **ranch dressing** and **half of the Buffalo sauce** (or less depending on heat preference).

Melt **1 tablespoon butter** in a medium skillet over medium-high. Carefully, pour melted butter into bowl with Buffalo-ranch sauce, and whisk to combine.



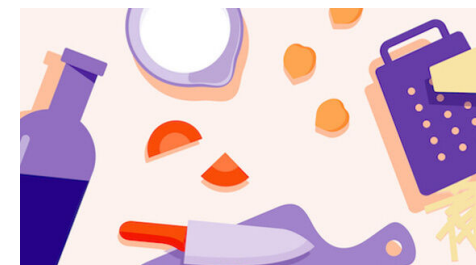
### 5. ...

What were you expecting, more steps?



### 3. Toast buns

Add **buns** to same skillet, cut sides down, and cook until toasted, 1–2 minutes. Transfer to a plate.



### 6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!