

# DINNERLY



## Everything Bagel Actual Veggies® Black Burger

with Homefries & Creamy Scallion Schmear



30-40min



2 Servings

Breakfast, brunch, lunch, dinner, late-night snack, middle-of-the-night chow down? It says it all in the name. Everything Bagel Actual Veggies® Burger essentially means we can eat this meal at any hour of the day. And honestly? We just might. We've got you covered!

## WHAT WE SEND

- 2 potatoes
- 2 scallions
- 1 oz sour cream<sup>2</sup>
- 2 artisan buns<sup>1,2,4,5</sup>
- ¼ oz everything bagel seasoning<sup>3</sup>
- ½ lb pkg Actual Veggies® black burger

## WHAT YOU NEED

- olive oil
- kosher salt & ground pepper

## TOOLS

- rimmed baking sheet
- large heavy skillet (preferably cast-iron)

## 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 830kcal, Fat 29g, Carbs 128g, Protein 22g



### 1. Roast potatoes

Preheat oven to 450°F with racks in the upper and lower thirds. Scrub **potatoes**, then cut into ½-inch cubes. On a rimmed baking sheet, toss with **2 tablespoons oil** and **a generous pinch each of salt and pepper**. Roast on lower oven rack until golden and crisp, about 25 minutes.



### 4. Finish & serve

Place **buns**, cut-sides down, directly on upper oven rack; bake until well toasted, 2–3 minutes. Toss **potatoes** on baking sheet with **remaining scallions**. Place **burgers** on **toasted buns** and top with **a schmear of scallion sour cream**.

Serve **everything bagel burgers** with **home fries** alongside (and ketchup for dipping, if desired). Enjoy!



### 2. Prep sauce & buns

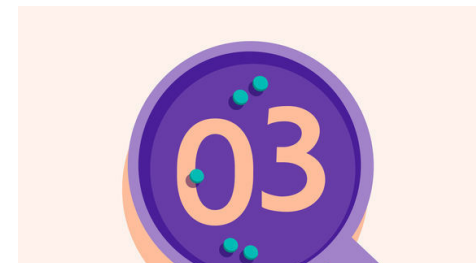
Trim ends from **scallions**, then thinly slice. In a small bowl, stir together **1 tablespoon scallions** (save rest for step 5) and **sour cream**. Season to taste with **salt** and **pepper**.

Lightly brush tops of **buns** with **oil**. Sprinkle **¼ teaspoon everything bagel seasoning** over top, pressing lightly to adhere.



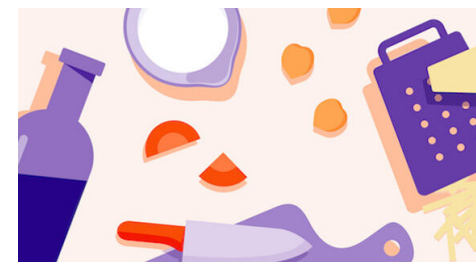
### 5. ...

What were you expecting, more steps?



### 3. Cook burgers

Once **potatoes** have roasted for 15 minutes, heat **2 teaspoons oil** in a large heavy skillet (preferably cast-iron) over medium-high. Add **Actual Veggies burgers** and cook until well-browned and heated through, 2–3 minutes per side. Sprinkle burgers with **remaining everything bagel seasoning**.



### 6. ...

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