

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!

WHAT WE SEND

- 2 potatoes
- 2 oz Buffalo sauce
- 3¼ oz dill pickles
- 1 pkt ranch dressing ^{1,2}
- 2 artisan buns ^{1,2,3,4}
- ½ lb pkg Impossible patties ³

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- butter ²

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 930kcal, Fat 47g, Carbs 96g, Protein 33g



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.



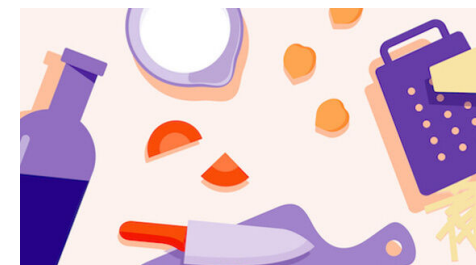
5. ...

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!