

# Loaded Meatless Burger

with Spiced Potato Wedges

Veggie

Spicy

30 Minutes









Ketchup



**Russet Potato** 





Dijon Mustard



Smoked Paprika-



Garlic Blend





Spring Mix



Roma Tomato





Brioche Bun

## Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

#### **Bust out**

2 baking sheets, measuring spoons, parchment paper, small bowl, large non-stick pan

# Ingredients

| ingi edients                   |          |          |
|--------------------------------|----------|----------|
|                                | 2 Person | 4 Person |
| Meatless Farm®                 | 2        | 4        |
| Russet Potato                  | 460 g    | 920 g    |
| Ketchup                        | 4 tbsp   | 8 tbsp   |
| Dijon Mustard                  | 1 tbsp   | 2 tbsp   |
| Smoked Paprika-Garlic<br>Blend | 1 tbsp   | 2 tbsp   |
| Dill Pickle, sliced            | 90 ml    | 180 ml   |
| Hot Sauce                      | 1½ tsp   | 3 tsp    |
| Spring Mix                     | 28 g     | 56 g     |
| Roma Tomato                    | 80 g     | 160 g    |
| Avocado                        | 1        | 2        |
| Brioche Bun                    | 2        | 4        |
| Oil*                           |          |          |
| Salt and Pepper*               |          |          |

<sup>\*</sup> Pantry items

#### **Allergens**

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



## Roast potato wedges

Cut **potatoes** into ½-inch wedges. Add **potatoes**, **Smoked Paprika-Garlic Blend** and **1 tbsp oil** to a parchment-lined baking sheet. Season with **salt** and **pepper**, then toss to coat. (NOTE: For 4 ppl, use 2 parchment-lined baking sheets, with 1 tbsp oil per sheet.) Roast in the **middle** of the oven, flipping halfway through, until tender and goldenbrown, 25-28 min. (NOTE: For 4 ppl, roast in the middle and top of the oven, rotating sheets halfway through.)



#### Prep

While **potato wedges** roast, cut **tomato** into ¼-inch rounds. Peel, pit, then cut **avocado** into ½-inch slices.



#### Make spiked ketchup

Stir together **ketchup**, **hot sauce** and **Dijon** in a small bowl. Set aside.



#### Pan-fry patties

Heat a large non-stick pan over medium-high heat. When hot, add **1 tsp oil** (dbl for 4 ppl), then **Meatless Farm® patties**. Pan-fry, until golden-brown and cooked through, 3-4 min per side.\*\*



#### Toast buns

Halve **buns**. Arrange on another baking sheet, cut-side up. Toast **buns** in the bottom of the oven until golden-brown, 4-5 min.



#### Finish and serve

Spread 1 tbsp spiked ketchup on each top bun. Top bottom buns with spring mix, pickles, Meatless Farm® patties, avocado, tomatoes and top buns. Divide burgers and potato wedges between plates. Serve remaining spiked ketchup on the side for dipping.

## **Dinner Solved!**

#### Contact

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<sup>\*\*</sup> Cook to a minimum internal temperature of 74°C/165°F.