



We give the classic comfort food - burger and fries - the vegan treatment, substituting in delicious Impossible burgers and serving them alongside oven-baked French fries. Mouthwatering toppings and Miyoko's Creamery tangy Farmhouse Cheddar gives everyone in the family the ability to make their burger just the way they like it.

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## Ingredients

parboiled russet potato fries	burger buns
tomato	one potato ketchup
impossible burger	red onion marmalade
Miyoko's vegan cheddar slices	boston lettuce
vegan mayo	butter pickles

### Ingredient Breakdown

**One Potato Ketchup:** Tomatoes, dried guajillo chilies, dried Mexican chilies, chipotle en-adobo, cane sugar, white wine vinegar, onions, garlic, aromatics spices, salt

**Red Onion Marmalade:** Red onions, reduced burgundy wine, aged red wine vinegar, sugar, aromatics

**Butter Pickles:** Kirby cucumbers, onions, white wine vinegar, sugar, cane sugar, celery seed, mustard seed, coriander seed, salt

**Burger Buns:** Water, potato starch, tapioca starch, soy flour, brown rice flour, chickpea flour, sunflower oil, sea salt, cane sugar, yeast, sesame seed, poppyseed

**Vegan Cheddar Slices:** Miyoko's cultured vegan cheddar cheese slices

### WHAT YOU NEED

colander/strainer, dish towel, sheet pan, large skillet, spatula, Tbsp. measuring spoon, ice cream scoop or large rounded spoon

### FROM YOUR PANTRY

vegetable oil, salt (kosher or sea), pepper



**Wash and dry any un-prepped produce.**

Unpack ingredients upon delivery. Plan your meals ahead of time & store any raw ingredients accordingly. Go to [onepotato.com/handling](https://onepotato.com/handling) for guidelines on storage and handling to keep your ingredients fresh until you're ready to cook!





Preheat the oven to 450° F. Drain the water from the **fries** and place them in a bowl. Drizzle lightly with oil and toss to coat evenly. (Note: Our fries have been parboiled already, so they'll come out perfect after baking.)

Lay the fries in a single layer on a lightly oiled sheet pan (use two baking sheets if necessary). Bake for 15-20 minutes or until golden. Remove from the oven, sprinkle with salt and serve hot.



one potato suggests reading through the recipe before you start cooking!

While the fries are cooking, slice the **tomato** into ¼" slices. Line a plate or baking sheet with wax paper. Place the **Impossible burger "meat"** into a large bowl and, using a small ice cream scoop or large rounded spoon, dollop equal-sized dollops of the beef onto the lined plate. Make sure you have enough burgers for everyone!

Lightly moisten your hands with water and flatten each portion, one by one, into patties about the diameter of each bun and place back onto the plate or baking sheet until ready to cook.



Glaze the bottom of a large skillet with oil and set over medium heat. When the oil is hot, place the patties into the skillet and cook on one side, 2 - 3 minutes, or until bottoms are nicely browned. Flip the patties over and cook 2 - 3 more minutes.

Just before the burgers are finished cooking, place a slice or two of **vegan cheese** on top of each one, let melt and remove the burgers from the pan.



Spread 1 Tbsp of **vegan mayo** on each **burger bun** bottom, followed by 1 Tbsp of **One Potato ketchup**. Place a burger on the bun, followed by a spoonful of **red onion marmalade**. Place a leaf or two of **lettuce** over each burger bun top, followed by a slice of tomato and three to four slices of **pickles**.

Top with the remaining half of the burger bun. Serve the burgers accompanied by the fries, and the remaining ketchup, the remoulade sauce and the pickles. Enjoy!



### GETTING KIDS INVOLVED

Kids can help make the fries and assemble the burgers.



### COOKING

Make the burgers more kid-friendly by shaping the "meat" into sliders. While a giant burger might look daunting to a three year old, he may be interested in eating one that's just his size!



### ENCOURAGING KIDS TO TRY

If you like your burgers cooked over an open flame, feel free to cook the burgers on the BBQ grill instead of on the stove-top.