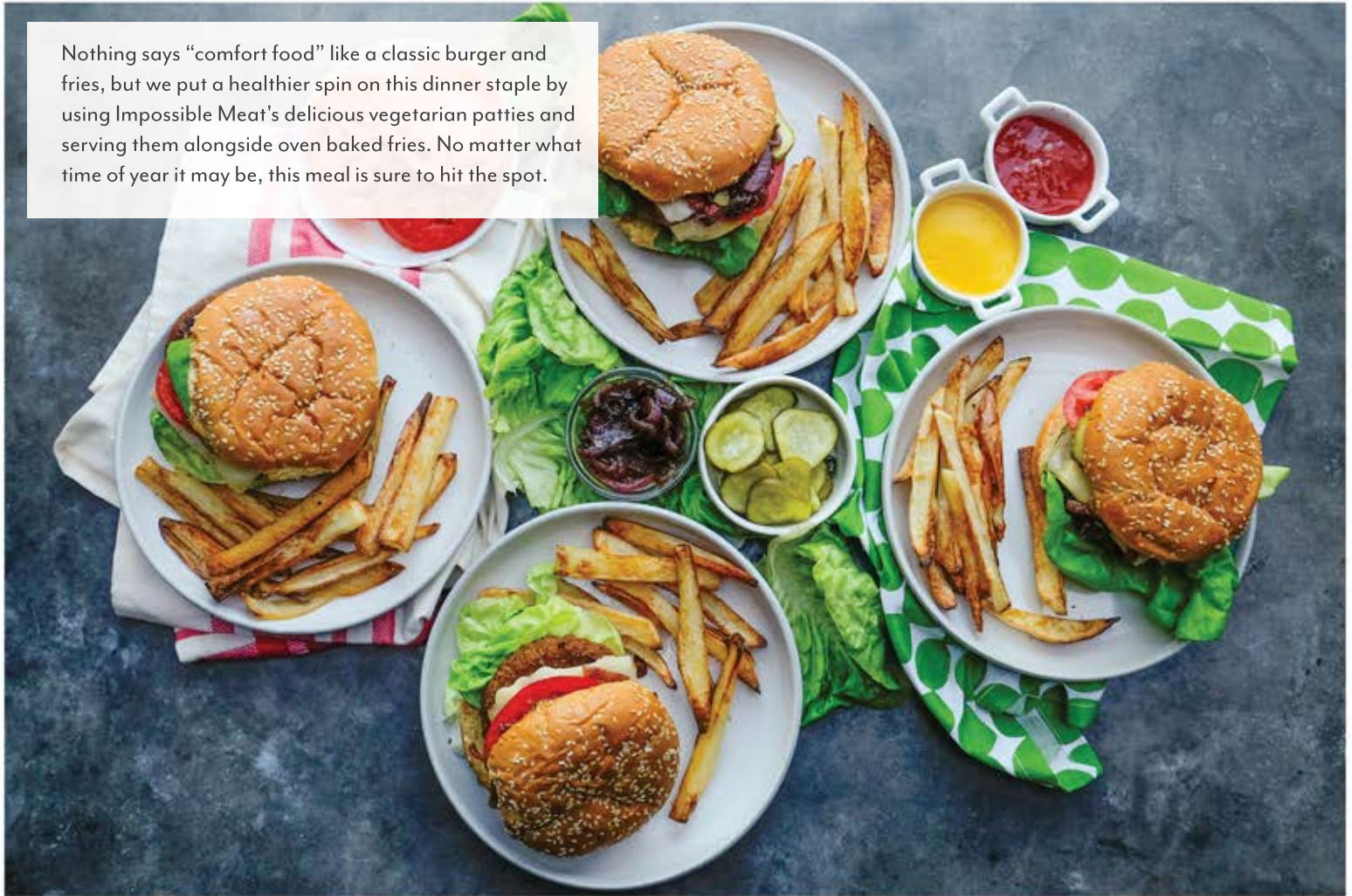


Nothing says “comfort food” like a classic burger and fries, but we put a healthier spin on this dinner staple by using Impossible Meat’s delicious vegetarian patties and serving them alongside oven baked fries. No matter what time of year it may be, this meal is sure to hit the spot.



## Ingredients

russet potato fries	special sauce
tomato	one potato ketchup
impossible meat patties	red onion marmalade
aged swiss	boston lettuce
burger buns	butter pickles

### Ingredient Breakdown

**Special Sauce:** Mayonnaise (vegetable oil, olive oil, pasteurized egg yolks, lemon juice, red wine vinegar, salt), lemon juice, cornichons, capers, tarragon, parsley, chervil, shallots

**One Potato Ketchup:** Tomatoes, dried guajillo chilies, dried Mexican chilies, chipotle en-adobo, cane sugar, white wine vinegar, onions, garlic, aromatic 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:** Flour, water, non-fat milk, yeast, salt

**Burger Buns (GF):** Udi’s gluten-free hamburger buns

**WHAT YOU NEED** colander/strainer, dish towel, sheet pan, large skillet, spatula, measuring spoon

**FROM YOUR PANTRY** vegetable oil, salt (kosher or sea), pepper



1

Preheat the oven to 450° F. Wash and dry all non-prepped produce. Drain the water from the **fries** and place them in a bowl. Drizzle lightly with oil and toss to coat evenly. Lightly oil a sheet pan, and lay the drained potatoes in a single layer on the baking sheet pan (use two baking sheets if necessary). Bake fries for 15-20 minutes, or until golden. Remove from the oven, sprinkle with salt and serve hot.



2

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

While the fries are cooking, slice the **tomato** into ¼” slices. Glaze the bottom of a large skillet with oil and set over medium heat. When the oil is hot, place the **Impossible Meat patties** into the skillet and cook 2 minutes. Flip the patties over and continue cooking 2 more minutes, or until heated through.



3

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



4

Spread 1 Tbsp of **special sauce** on each 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 special 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 mini 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.