



Brau Haus-Style Impossible Burger

WITH PUB CHEESE SAUCE AND POTATO WEDGES

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

7 DAYS

You Will Need

Olive Oil, Salt, Pepper, Cooking Spray
Medium Non-Stick Pan, Baking Sheet, 2 Mixing Bowls

Ingredients

1 oz. Cream Cheese
1 oz. Shredded White Cheddar Cheese
2 Russet Potatoes
1 fl. oz. Brewpub Style Mustard
2 Potato Rolls
1 oz. Crème Fraiche
½ oz. Baby Arugula

Difficulty Level

INTERMEDIATE

Spice Level

NOT SPICY

Customize It Options

12 oz. Impossible Burger
10 oz. Ground Beef

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/27016

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **450 degrees**. Let preheat, at least 10 minutes
- Prepare a baking sheet with foil and cooking spray
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Roast the Potatoes

- Quarter **potatoes**. Cut into $\frac{1}{4}$ " wedges and pat dry.
- Place potato wedges on prepared baking sheet and toss with 1 tsp. **olive oil** and a pinch of **salt** and **pepper**. Spread into a single layer.
- Roast in hot oven until golden-brown and tender, 25-30 minutes, flipping once halfway through.
- While potatoes roast, continue recipe.

Customize It Instructions

- If using **ground beef**, follow same instructions as Impossible burger in Steps 2 and 3, cooking until patties reach minimum internal temperature, 4-6 minutes per side.



2. Prepare Patties and Make Crème Fraiche

- In a mixing bowl, combine **crème fraiche**, a pinch of **salt**, and 1 Tbsp. **water**. Set aside.
- In another mixing bowl, combine **Impossible burger** and a pinch of **pepper**. Form mixture into two evenly-sized patties, about 5" in diameter.



3. Cook the Patties

- Place a medium non-stick pan over medium-high heat and spray with **cooking spray**.
- Add **patties** to hot pan. Cook until lightly charred and Impossible burger is heated through, 3-4 minutes per side.
- Remove from burner. Transfer patties to a plate and tent with foil. Wipe pan clean and reserve.



4. Toast the Rolls

- Place **rolls** directly on rack in hot oven and toast until golden-brown, 3-4 minutes.
- Carefully remove from oven and set aside.



5. Make Pub Cheese Sauce and Finish Dish

- Return pan used to cook patties to medium heat.
- Add **cream cheese** and $\frac{1}{3}$ cup **water** to hot pan. Bring to a simmer.
- Once simmering, whisk or stir vigorously until cream cheese melts and is mostly smooth, 30-60 seconds.
- Add **mustard**, **shredded cheese**, and a pinch of **salt**. Whisk or stir vigorously until combined, 30-60 seconds.
- Remove from burner.
- Plate dish as pictured on front of card, topping bottom **roll** with **patty**, sauce, **arugula**, and top roll. Serve **crème fraiche** on the side for dipping **potato wedges**. Bon appétit!