



Miso Impossible Burger

WITH IMPOSSIBLE BEEF MADE FROM PLANTS

Culinary Collection



Prep & Cook Time

35-45 MIN

Cook Within

7 DAYS

You Will Need

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

Ingredients

- 1 fl. oz. Teriyaki Glaze
 - 1 1/2 fl. oz. Garlic Aioli
 - 1/4 fl. oz. Hot Sauce
 - 2 Russet Potatoes
 - 2 Brioche Buns
 - 1 tsp. White Miso Paste
 - 1 Persian Cucumber
 - 4 oz. Cremini Mushrooms
 - 1 tsp. Mushroom Seasoning
- ### Customize It Options
- 12 oz. Impossible Burger
 - 10 oz. Ground Beef

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

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/27059

*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 **425 degrees**. Let preheat, at least 10 minutes
- Set **miso** on counter to soften
- Prepare a baking sheet with foil and cooking spray
- Ingredient(s) used more than once: **garlic aioli**
- Upon delivery, remove **potatoes** from meal bag and store at room temperature



1. Roast the Potato Wedges

- Cut **potatoes** into wedges.
- Place potatoes on prepared baking sheet and toss with 2 tsp. **olive oil**, ¼ tsp. **salt**, and a pinch of **pepper**. Spread into a single layer.
- Roast in hot oven until lightly browned, 25-30 minutes, tossing once halfway through.
- While potatoes roast, continue recipe.

Customize It Instructions

- If using **ground beef**, cook in a large non-stick pan over medium heat with 1 tsp. olive oil, until patties reach minimum internal temperature, 4-6 minutes per side.



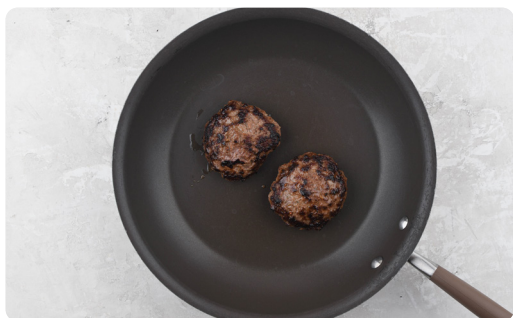
2. Prepare Ingredients and Make Spicy Aioli

- Cut **mushrooms** into ¼" slices.
- Trim and thinly slice **cucumber**.
- In a mixing bowl, combine half the **garlic aioli** (reserve remaining for burgers) and **hot sauce** (to taste).
- In another mixing bowl, thoroughly combine **Impossible burger**, **mushroom seasoning**, and softened **miso**. Form mixture into two equally-sized patties, about 5" in diameter.



3. Toast the Buns

- Place a large non-stick pan over medium-high heat.
- Add **buns** to hot, dry pan. Toast until lightly golden, 30-60 seconds.
- Transfer buns to a plate. Keep pan over medium-high heat.



4. Cook the Patties

- Spray pan with **cooking spray**.
- Add **patties** to hot pan and cook until lightly charred and patties reach a minimum internal temperature of 160 degrees, 3-4 minutes per side.
- Remove from burner. Transfer patties to a plate and tent with foil.
- Reserve pan; no need to wipe clean.



5. Cook Mushrooms and Finish Dish

- Return pan used to cook patties to medium heat. Add **mushrooms** and 1 tsp. **olive oil** to hot pan and stir occasionally until golden-brown, 3-5 minutes.
- Add **teriyaki glaze** and a pinch of **pepper**. Stir occasionally until mushrooms are coated, 1-2 minutes.
- Remove from burner.
- Plate dish as pictured on front of card, spreading remaining **garlic aioli** on bottom **bun** and topping with **cucumbers**, **patty**, teriyaki mushrooms, and top bun. Serve **Sriracha aioli** (to taste) on the side for dipping **potato wedges**. Bon appétit!